Gas Pressure Fryer

MODELS LGF-F, & LGF-FC

Service Manual

Serial Numbers 137733 and higher

Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this warranty must be received by the Company within ONE YEAR from the date of installation, but no longer than ONE YEAR AND THREE MONTHS from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of or improper maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation and/or operating instructions, or any other events beyond the reasonable control of the Company will NOT be covered under this warranty. The obligation of the Company under this warranty shall be limited to repairing or replacing (at the option of the Company) any part, with the exception of lamps, fuses, and glass (which are not covered under warranty), which is found defective in the reasonable opinion of the Company. Any part found defective by the Company will be repaired or replaced without charge F.O.B. factory, Simpsonville, South Carolina or F.O.B. authorized BKI Distributor. The Company and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above, excluding travel and/or other expenses incidental to the replacement of the defective part, where replacement work is performed during standard business hours and not subject to overtime, holiday rates, and/or any additional fees. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

REPLACEMENT PARTS

Any appliance replacement part, with the exception of lamps, fuses, and glass, which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory, Simpsonville, SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

NOTICE	The purchaser must post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

⚠WARNING	**FOR YOUR SAFETY** **Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

⚠WARNING	**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.**

Table of Contents

Table of Contents **1**
Introduction **2**
Safety 2
Safety Signs and Messages 2
Specific Precautions 3
Equipotential ground plane 3
Full Disconnection 3
Safe Work Practices 4
Safety Labels 9
Installation **11**
Operation **12**
Controls and Indicators 12
Care of the Shortening 15
LGF-F Operation 16
Start-Up (LGF-F) 16
Cooking with the LGF-F 17
LGF-FC Operation 19
Computer Programming 19
Product Programming 21
Start-Up (LGF-FC) 24
Cooking with the LGF-FC 24
Operation After Gas or Power Outage 26
Normal Shutoff 26
Recipes 26
Maintenance **29**
Replacement Parts **30**
Assemblies 30
Accessories 54
Components 55
Wiring Diagrams **56**

Introduction

The LGF Pressure Fryer is compact, attractive and functional in design. It is constructed of a stainless steel fryer pot for cleaning ease. Exclusive BKI patented features and safety devices offer flexibility, efficiency and reliability plus **PERFECTION IN PRESSURE FRYING!**

The BKI name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.

Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠DANGER This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠WARNING This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

⚠CAUTION This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Specific Precautions

⚠DANGER Lids for LGF Pressure Fryers manufactured prior to May 27, 1980 (or units with serial numbers lower than 3613) could be manually opened while under pressure resulting in serious injury or death. If you have one of these units, please contact the BKI Technical Services Department toll-free at 1-800-927-6887 for urgent update information.

⚠WARNING Risk of fire exists if the oil level drops below 5mm of the maximum oil level.

⚠WARNING Use of oil/shortening older than the manufacturers recommendations for life of the oil is prone to surge boiling and flash fires. Follow the oil manufacturers guidelines for the life cycle of oil/shortening.

⚠WARNING Do not open the drain valve or the fill valve while the fryer is under pressure. Serious burns may result.

⚠CAUTION Follow instructions regarding effects of surge boiling of over-wet foods and proper load size.

⚠CAUTION **Equipotential ground plane**
When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the appliance. As a result, sparks may be produced between the appliance and surrounding metal surfaces. These sparks could cause serious injury, damage, or fire.

BKI provides an Equipotential ground terminal for the connection of a bonding conductor after the installation of the appliance per IEC60417-1. This terminal is located on the inside of the Power Entry Supply box near the Earth connection and is marked with this symbol.

NOTICE **Full Disconnection**
In accordance with Local and/or National wiring codes, the installer must provide a means of full disconnection under over voltage Category III conditions. An IEC approved cord and plug combination will meet this requirement.

Units not provided with a cord and plug do not meet this requirement. In accordance with Local and/or National wiring codes, the installer must provide the means of full disconnection.

NOTICE The fryer is designed to hold a maximum of 35lbs (15.9KG) of oil/shortening.

Safe Work Practices

Do Not Store Or Use Anything Flammable Near The Fryer

Your pressure fryer utilizes either Natural or LP gas and an open flame. Do not store flammable liquids or allow flammable vapors near this appliance. Flammable materials burn easily. Allowing flammable liquid or vapor near the fryer could cause an explosion and/or fire. Serious injury could result. Flammable materials include (but are not limited to): gasoline, paint, paint thinners or removers, cleaning solutions and materials, and gas tanks.

Use Gas Safely-- Avoid Danger

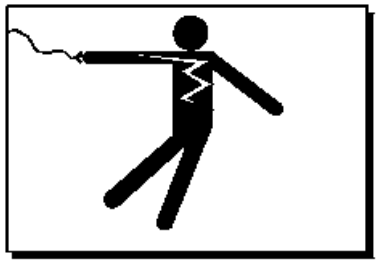
Contact your local gas supplier before the first operation of this appliance to get instructions for what to do if you smell gas. Post those instructions somewhere near the fryer, so that everyone who uses or works near the fryer knows what to do if they smell gas.

Use Gas Safely-- Avoid Danger

This appliance must be installed under a hood (extraction). If the fryer is not properly ventilated, carbon monoxide and dioxide released by the fryer could cause asphyxiation or suffocation – Serious Injury or Death can occur.

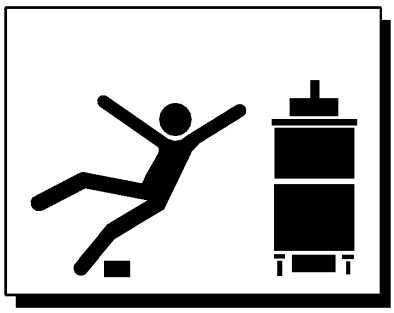
Use the Fryer On Non-combustible Floors Only

Do not operate this appliance on a Wood or Carpet floor, Rubber Mat, or other combustible surface. Operating this appliance on a combustible floor could cause a fire that may result in Serious Injury. Examples of non-combustible floors for safe operation include (but not limited to): concrete, concrete tile, and ceramic tile.



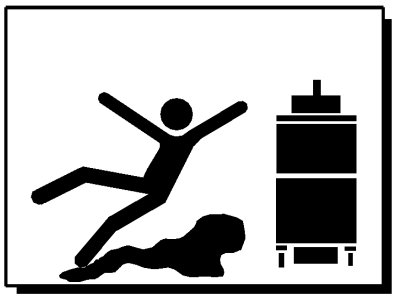
Beware of High Voltage

This equipment uses high voltage. **Only a qualified technician should install and service this appliance.** Always Use an Authorized Service Agent To Maintain Or Repair Your Equipment.



Keep The Area Around Your Fryer Uncluttered

Make sure to keep the area around your fryer clear of any obstacles. Serious injury can occur if you trip or fall near the fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer. If shortening spills near your fryer, clean it up immediately.



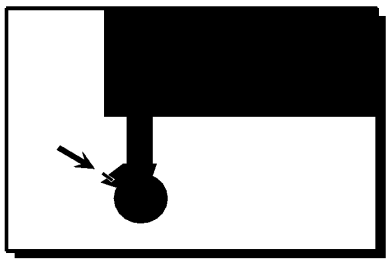
Keep The Floor Around Your Fryer Clean Of Shortening

Make sure to keep the floor around your fryer clean of shortening and other liquids. Serious injury can occur if you slip near your fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.

Keep The Lid Closed When The Fryer Is Not In Use

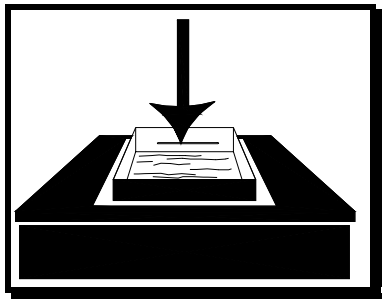
Hot shortening can splash if someone moves the fryer or bumps into it. Serious injury can occur if hot shortening splashes out of the fryer.

Do not lean, sit or stand on the fryer or perform any maintenance or cleaning duties while the fryer or the shortening is hot. You could be burned!



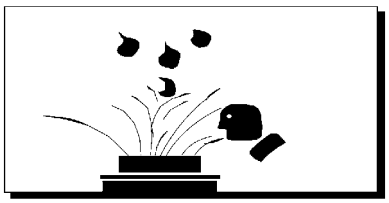
Keep The Casters Locked

To avoid spilling shortening, keep the casters locked. If shortening spills near your fryer, clean it up immediately.



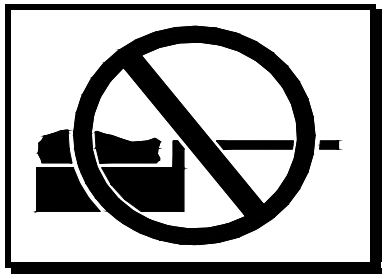
Do Not Overfill The Fryer With Shortening

Hot shortening and steam may escape and burn you if you put too much shortening in the fryer. **Fill the fryer to approximately one inch below the fill mark located inside the fryer pot.** Heat the shortening. If needed, carefully add more shortening to bring the level to no more than 5 mm above the fill mark.



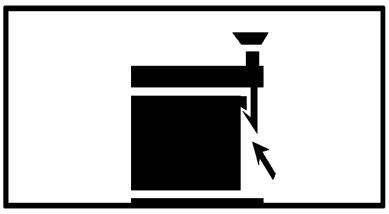
Do Not Let Any Water Get Into The Fryer

Always remove excess moisture from food before placing it into the fryer basket. Water will cause the hot shortening to spatter or surge boil. You could be burned.



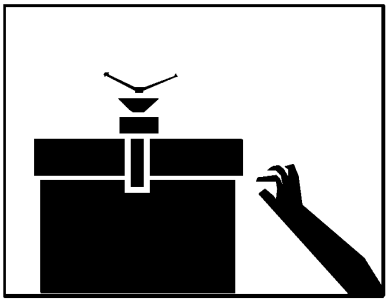
Do Not Overload The Basket With Food

Hot shortening and steam may escape and burn you if you place too much food in the basket.



Always Make Sure The Lid Hook Is Latched When Closing The Fryer

To make sure the lid hook is latched properly, press down on the lid handle until the hook snaps shut. Hot shortening and steam can escape if the lid hook is not latched properly. You could be burned.

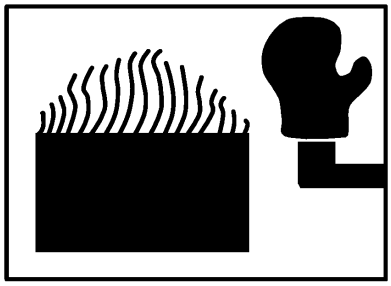


Always Tighten The Spin Handle When Closing The Fryer

Hot shortening and steam can escape if you do not tighten the spin handle properly. You could be burned. Line up the orange knob on the spin with the orange knob on the lid hook.

Do Not Over-Tighten The Spin Handle

You could damage the fryer.



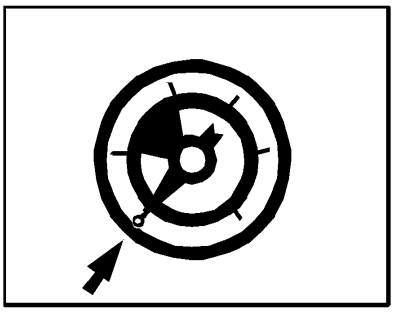
Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling the fryer basket or touch any hot metal surfaces. You received a pair of insulated mitts with your fryer. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local ***BKI*** Distributor.

Always wear non-skid shoes when working around the fryer or any other equipment that uses shortening. Never wear loose clothing such as neckties or scarves while operating your fryer. Keep loose hair tied back or in a hair net while operating your fryer.

Always wear appropriate personal protection equipment during the filtering process to guard against possible injury from hot oil.

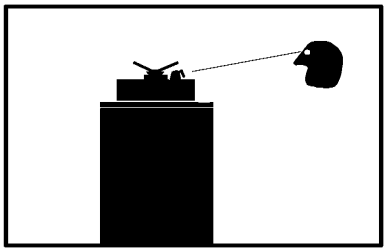
Always wear appropriate personal protection equipment during the boil-out process to guard against possible injury from hot cleaning solution or chemical reaction.



Never Loosen The Spin Handle Until The Pressure Gauge Is At Zero

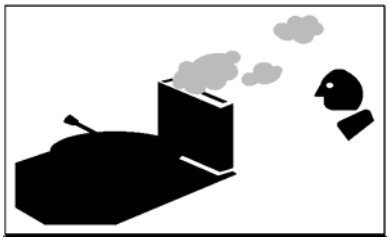
Serious Injury may result as Hot Shortening and Steam may escape suddenly if you loosen the spin handle before the gauge is at zero.

After the pressure gauge is at zero, wait 5 seconds. Then loosen the spin handle slowly to open the lid of the fryer. This action will reduce the chance of getting burned.



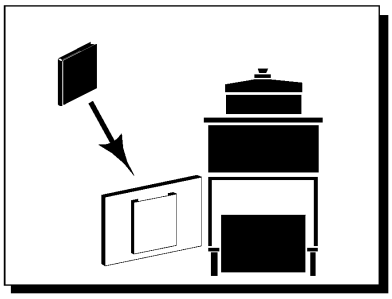
Seal The Safety Valve Properly

To seal the safety valve, lift the arm on the side of the valve and release it quickly. The valve should snap closed. Steam can escape from the valve if not sealed the properly.



Keep Away From The Heat and Steam Vents

Hot air and steam escape from the vent continuously during normal operation. You could be burned if you get too close to the vent.



Keep this manual with the Equipment

This manual is an important part of your equipment. Always keep it near for easy access.

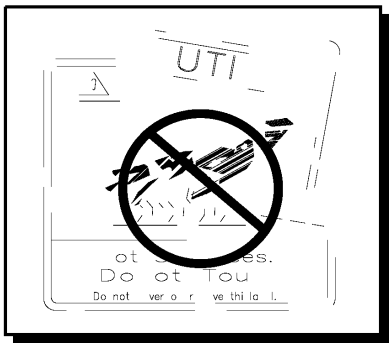
If you need to replace this manual, contact:

BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

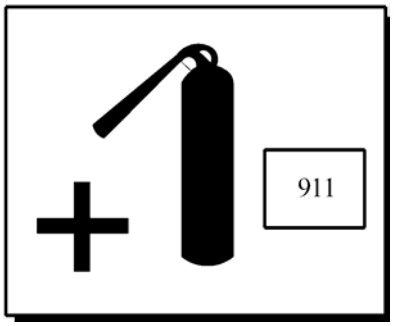


Keep Safety Labels Clean and in Good Condition

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit.

If you need a new safety label, obtain the number of the specific label illustrated on page 9, then contact:

BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

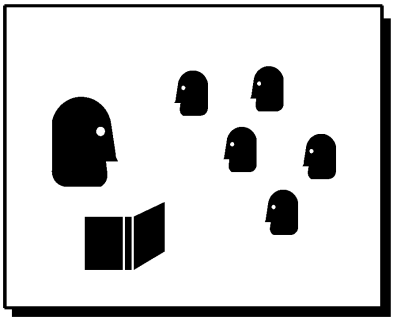


Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

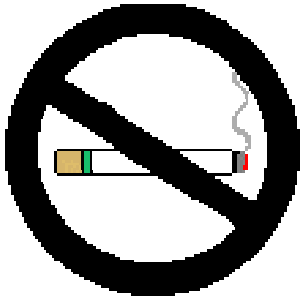
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



Know your responsibilities as an Employer

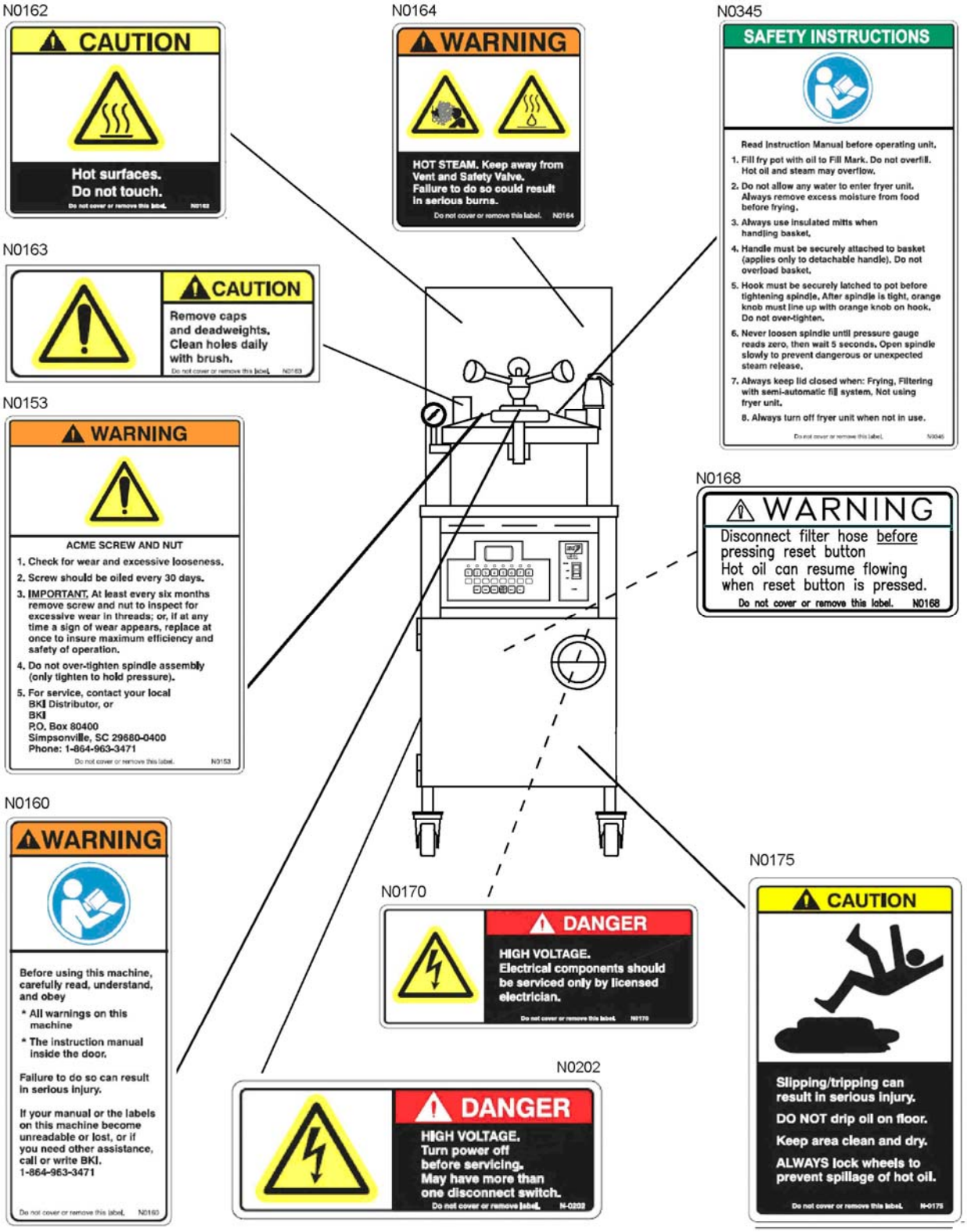
- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

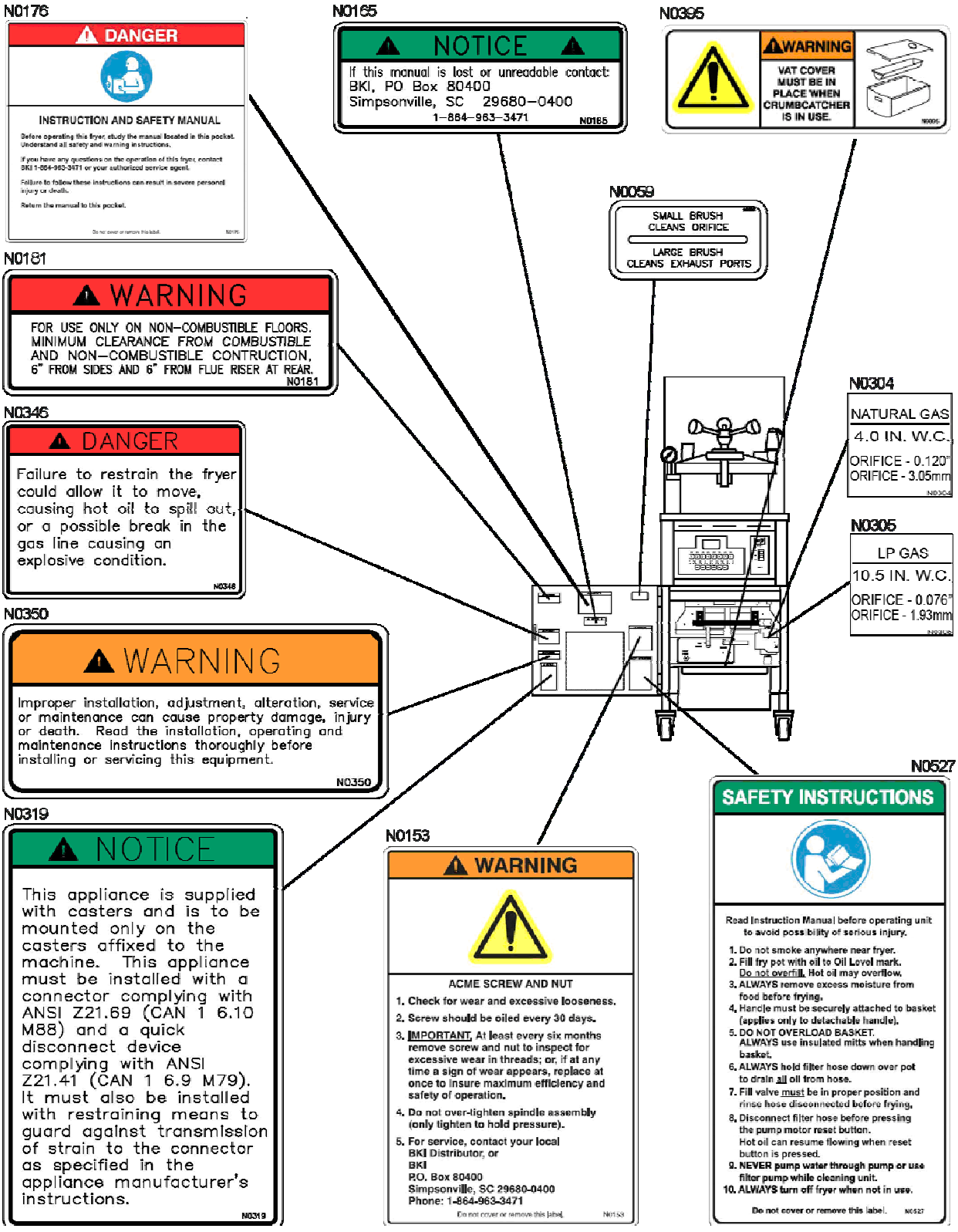
This appliance is for Professional use – only ***qualified*** personnel may operate this appliance.



Do Not Smoke Near The Fryer.

Safety Labels


N0162
CAUTION
Hot surfaces.
Do not touch.
N0164
WARNING
HOT STEAM. Keep away from Vent and Safety Valve. Failure to do so could result in serious burns.
Do not cover or remove this label. N0164
N0345
SAFETY INSTRUCTIONS
Read Instruction Manual before operating unit.
1. Fill fry pot with oil to Fill Mark. Do not overfill. Hot oil and steam may overflow.
2. Do not allow any water to enter fryer unit. Always remove excess moisture from food before frying.
3. Always use insulated mitts when handling basket.
4. Handle must be securely attached to basket (applies only to detachable handle). Do not overload basket.
5. Hook must be securely latched to pot before tightening spindle. After spindle is tight, orange knob must line up with orange knob on hook. Do not over-tighten.
6. Never loosen spindle until pressure gauge reads zero, then wait 5 seconds. Open spindle slowly to prevent dangerous or unexpected steam release.
7. Always keep lid closed when: Frying, Filtering with semi-automatic fill system, Not using fryer unit.
8. Always turn off fryer unit when not in use.
N0163
CAUTION
Remove caps and deadweights. Clean holes daily with brush.
N0153
WARNING
ACME SCREW AND NUT
1. Check for wear and excessive looseness.
2. Screw should be oiled every 30 days.
3. IMPORTANT. At least every six months remove screw and nut to inspect for excessive wear in threads; or, if at any time a sign of wear appears, replace at once to insure maximum efficiency and safety of operation.
4. Do not over-tighten spindle assembly (only tighten to hold pressure).
5. For service, contact your local BKI Distributor, or
BKI
P.O. Box 80400
Simpsonville, SC 29680-0400
Phone: 1-864-963-3471
Do not cover or remove this label. N0153
N0168
WARNING
Disconnect filter hose before pressing reset button
Hot oil can resume flowing when reset button is pressed.
Do not cover or remove this label. N0168
N0160
WARNING
Before using this machine, carefully read, understand, and obey
* All warnings on this machine
* The instruction manual inside the door.
Failure to do so can result in serious injury.
If your manual or the labels on this machine become unreadable or lost, or if you need other assistance, call or write BKI.
1-864-963-3471
Do not cover or remove this label. N0160
N0170
DANGER
HIGH VOLTAGE.
Electrical components should be serviced only by licensed electrician.
N0202
DANGER
HIGH VOLTAGE.
Turn power off before servicing.
May have more than one disconnect switch.
N0202
N0175
CAUTION
Slipping/tripping can result in serious injury.
DO NOT drip oil on floor.
Keep area clean and dry.
ALWAYS lock wheels to prevent spillage of hot oil.
N0175


N0176
DANGER
INSTRUCTION AND SAFETY MANUAL
Before operating this fryer, study the manual located in this pocket. Understand all safety and warning instructions.
If you have any questions on the operation of this fryer, contact BKI 1-864-963-3471 or your authorized service agent.
Failure to follow these instructions can result in severe personal injury or death.
Return the manual to this pocket.
Do not cover or remove this label. N0176
N0165
NOTICE
If this manual is lost or unreadable contact:
BKI, PO Box 80400
Simpsonville, SC 29680-0400
1-864-963-3471
N0165
N0395
WARNING
VAT COVER MUST BE IN PLACE WHEN CRUMBCATCHER IS IN USE.
N0395
N0059
SMALL BRUSH CLEANS ORIFICE
LARGE BRUSH CLEANS EXHAUST PORTS
N0181
WARNING
FOR USE ONLY ON NON-COMBUSTIBLE FLOORS. MINIMUM CLEARANCE FROM COMBUSTIBLE AND NON-COMBUSTIBLE CONTRUCTION, 6" FROM SIDES AND 6" FROM FLUE RISER AT REAR.
N0181
N0304
NATURAL GAS
4.0 IN. W.C.
ORIFICE - 0.120"
ORIFICE - 3.05mm
N0304
N0346
DANGER
Failure to restrain the fryer could allow it to move, causing hot oil to spill out, or a possible break in the gas line causing an explosive condition.
N0346
N0305
LP GAS
10.5 IN. W.C.
ORIFICE - 0.076"
ORIFICE - 1.93mm
N0305
N0350
WARNING
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
N0350
N0319
NOTICE
This appliance is supplied with casters and is to be mounted only on the casters affixed to the machine. This appliance must be installed with a connector complying with ANSI Z21.69 (CAN 1 6.10 M88) and a quick disconnect device complying with ANSI Z21.41 (CAN 1 6.9 M79). It must also be installed with restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.
N0319
N0153
WARNING
ACME SCREW AND NUT
1. Check for wear and excessive looseness.
2. Screw should be oiled every 30 days.
3. IMPORTANT, At least every six months remove screw and nut to inspect for excessive wear in threads; or, if at any time a sign of wear appears, replace at once to insure maximum efficiency and safety of operation.
4. Do not over-tighten spindle assembly (only tighten to hold pressure).
5. For service, contact your local BKI Distributor, or BKI P.O. Box 80400 Simpsonville, SC 29680-0400 Phone: 1-864-963-3471
Do not cover or remove this label. N0153
N0527
SAFETY INSTRUCTIONS
Read Instruction Manual before operating unit to avoid possibility of serious injury.
1. Do not smoke anywhere near fryer.
2. Fill fry pot with oil to Oil Level mark. Do not overfill. Hot oil may overflow.
3. ALWAYS remove excess moisture from food before frying.
4. Handle must be securely attached to basket (applies only to detachable handle).
5. DO NOT OVERLOAD BASKET. ALWAYS use insulated mitts when handling basket.
6. ALWAYS hold filter hose down over pot to drain all oil from hose.
7. Fill valve must be in proper position and rinse hose disconnected before frying.
8. Disconnect filter hose before pressing the pump motor reset button. Hot oil can resume flowing when reset button is pressed.
9. NEVER pump water through pump or use filter pump while cleaning unit.
10. ALWAYS turn off fryer when not in use.
Do not cover or remove this label. N0527

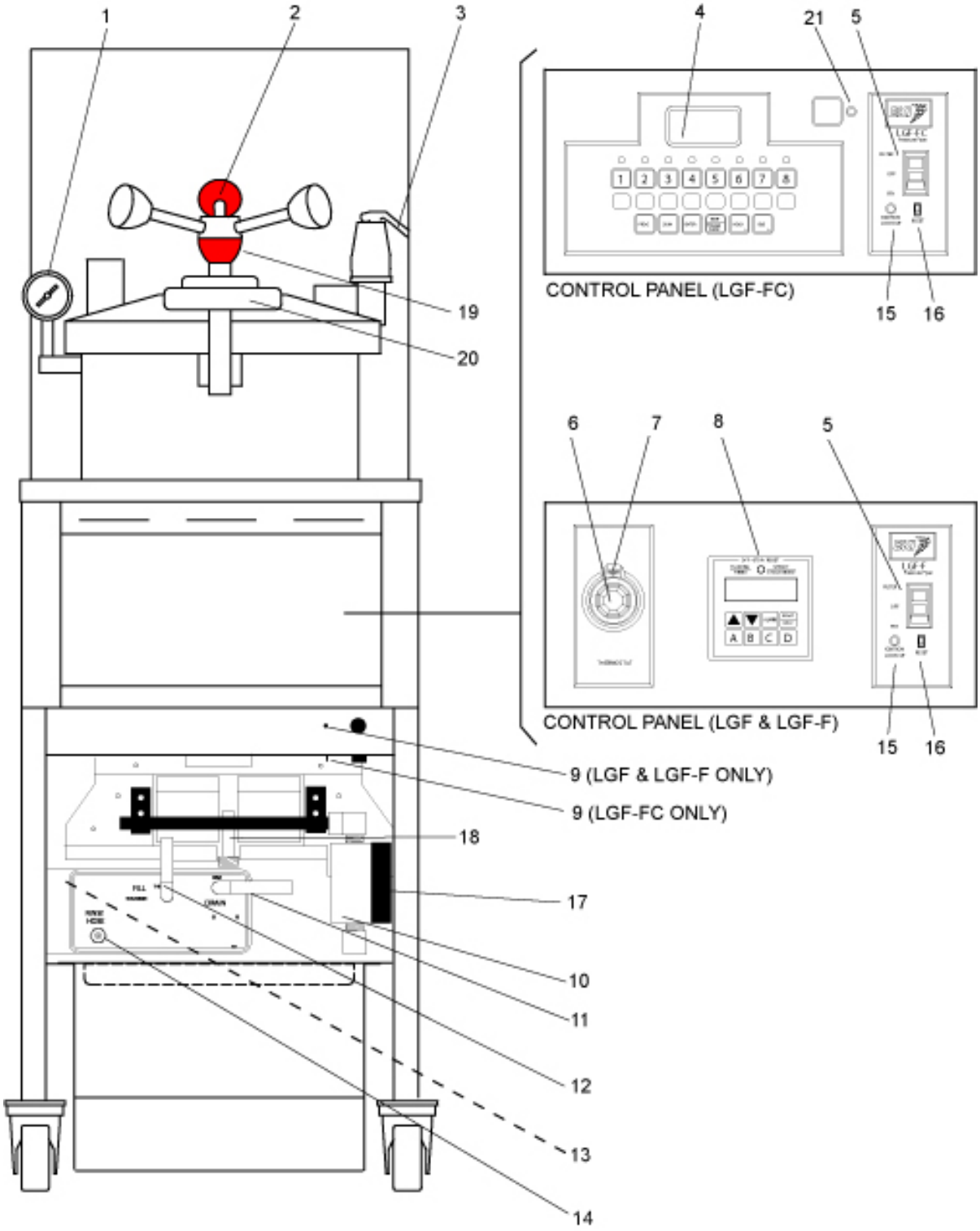
Installation

For installation information, refer to *Gas Pressure Fryer, MODELS LGF-F & LGF-FC, Installation Manual LI0298*.

Operation

Controls and Indicators

Refer to the figure and table below for an explanation of the fryer's controls and indicators.



Item	Description	Function
1	Pressure Gauge	Indicates the pressure inside the pot.
2	Spin Handle	Used to tighten the lid to the pot once it is latched.
3	Pop Safety Valve lever	Used to release pressure periodically to prevent the seat from sticking.
4	Computer	Used to set and activate product programs.
5	Rocker Switch	**FILTER** – When placed in this position, power is applied to the motor and shorting is pumped into the pot directly or thru the fill hose. **OFF** – When placed in this position, power is removed from both the pump motor and gas system. **FRY** – When placed in this position, power is supplied to the thermostat and gas system.
6	Thermostat Knob	Used to set the temperature of the shortening.
7	Thermostat Light	Illuminates when the thermostat calls for heat. Extinguishes when the shortening temperature is reached.
8	Digital Timer	The digital timer consists of an LED, display, beeper and 8 buttons described below:
	LED indicator	Prior to the start of a timing cycle the LED will be OFF. When running a timing cycle the LED will flash. At the end of a timing cycle the LED will turn ON steady. When idle the LED is off.
	TIME SELECT (2 arrow buttons)	Two arrow buttons on the front panel are used to set the time. Hold the UP ARROW button down to increase the time. The longer the button is held down, the faster the rate at which the time will increase. The DOWN ARROW button is used in the same manner as the UP ARROW button except it will cause the time to decrease. The time is increased or decreased in 30-second increments.
	START/STOP button	**Starting the Timer** - Pressing this button while the timer is not active will cause the timer to begin counting down the time on the display. **Stopping the Timer -** Pressing this button while the timer is active will stop the timer from counting down and display the remaining time. Time cannot be changed with the TIME SELECT buttons at this point. If this button is pressed again the timer will continue counting down from the point it was stopped. **Resetting the Timer** - Pressing and holding this button for longer than two (2) seconds will reset the timer and the display will return to the original starting time. At this point, time can be changed using the TIME SELECT buttons or the preset buttons. **Canceling The STIR OIL Function** - Pressing this button cancels the STIR OIL function while it is active.
	ALARM button	This button allows the user to set an elapsed time at which the internal alarm will sound during a cycle. The time is set by pressing and holding the ALARM button while using the UP and DOWN arrows to change the time. The controller will limit the alarm time to be less than the currently programmed interval cycle time. The default alarm time is 0:00 which disables it. The ALARM time is saved on power down in the same manner as the last interval time. When a time cycle is running and the alarm time has elapsed the internal alarm will sound for 10 seconds. For example, a cycle time 10:00 and alarm time of 2:00 would cause the alarm to sound for 10 seconds once the controller has counted down from 10:00 to 8:00. This button is used to cancel the STIR OIL alarm. This button is also used to reconfigure the STIR OIL Function.

Item	Description	Function
8	A, B, C, D preset buttons	These buttons are used to save and recall preset cycle and alarm times, saving operator time and minimizing error when changing interval cycle times and alarm times. To save the current interval and alarm times into one of the preset locations, press and hold the A, B, C, or D preset button for 2 seconds and the controller will double chirp to indicate the times have been saved. To recall any preset time, press and quickly release the appropriate button and the time values are loaded and displayed. These buttons are also used to reconfigure the STIR OIL function.
	Beeper	A beeper sounds when the timer counts down to 0. Pressing the START/STOP button stops the beeper and resets the timer causing the display to return to the original starting time. At this point, time can be changed using the TIME SELECT buttons or the preset buttons. The beeper will also sound for 10 seconds if the alarm time has elapsed during a timing cycle. When the STIR OIL function begins the beeper will sound until the ALARM or START/STOP button is pressed.
	Display	Used to display the time. It also displays the words “STIR” then “OIL” in .5 second intervals until the ALARM or START/STOP button is pressed.
9	High Limit Reset Switch	If shortening inside the pot reaches an unsafe temperature, power is automatically removed from the control panel and the gas system shuts off. Pressing this switch returns power to the control panel and resets the gas system.
10	Gas Control Valve Switch	ON – Allows gas to flow when the FILTER/OFF/FRY switch is set to the FRY position and the thermostat calls for heat. OFF – Prevents gas flow regardless of FILTER/OFF/FRY switch and thermostat settings.
11	Drain Lever	DRAIN OPEN – When placed in this position, the drain valve opens and shortening drains into the vat. Also power is removed from the control panel and gas system. DRAIN CLOSED – When placed in this position, the drain valve is closed to prevent shortening from draining into the pot. Also power is restored to the control panel and gas system.
12	Fill Lever	FILL THRU POT – When placed in this position, shortening will be pumped from the vat to the pot if the rocker switch is in the FILTER position. FILL THRU HOSE – When placed in this position, shortening will be pumped from the vat to the pot via a fill hose if the rocker switch is in the FILTER position.
13	Pump Motor Reset Switch	If the motor overheats while filtering, it will automatically shut off. Wait 15 minutes to allow motor to cool before pressing this switch.
14	Rinse Hose Connector	Used to connect the Rinse hose for cleaning and refilling the pot.
15	Ignition Lock-out Light	Illuminates when the Ignition Module locks out during ignition.
16	Reset Switch	Used to reset the Ignition Module when it locks out during ignition.
17	Ignition Module	Connects to the gas valve. Controls the pilot assembly and gas valve.
18	Pilot Assembly	Contains the pilot flame hood, ignition, and flame sense probes
19	Locking Hook Handle	Handle used to release the lid’s locking hook.
20	Lid Handle	Used to open and close the Lid Assembly.

Item	Description	Function
21	Computer Over-temp Light	Indicates the ambient temperature in the control compartment is too high. Service is required as the cooling fan has probably failed.

Care of the Shortening

Solid shortening should always be returned to the Fry Pot (out of the filter vat) while in the liquid state. If this is not done, it will have to be heated to a liquid state. When using solid shortening, the fryer must be equipped with a pump heater. After filtering with solid shortening, the filter lines must be completely emptied of shortening. The pump heater will take care of any residual shortening in the pump, but cannot melt all of the shortening in the filter lines. The pump heater accessory may be purchased separately from BKI.

To extend the life of your shortening, for the best possible flavor in your products, and for economy and efficiency of operation, we urge you to follow these recommendations:

- Use only high-quality frying shortening without additives, of low moisture content and with a high smoke point.
- Press excess moisture from products before breading. The more moisture released in the shortening, the quicker it will break down.
- Filter at least once a day or once every three loads during frequent cooking.
- Clean any residue or crust formations from the sides and bottom of the pot each time you filter the shortening.
- Add fresh shortening as needed to maintain the proper shortening level.
- ***DO NOT HOLD SHORTENING AT HIGH TEMPERATURE*** when the fryer is not in use. If you expect an elapsed time of one hour or more between cooking, close the lid and press the “0” button on the LGF-FC model. On Models LGF and LGF-F, set the thermostat to 150º F.
- Shortening replacement is determined by the quantity and type of food prepared. Excessive boiling and foaming are definite signs of shortening breakdown.
- After you have finished frying for the day, filter the shortening and replace the filter pad. Also, thoroughly clean the pot of sediment and crumbs and empty the condensate pan.

LGF-F Operation

Start-Up (LGF-F)

1. Make sure the main drain valve is closed.

2. Fill pot with shortening to about one inch below the fill mark.

⚠WARNING Risk of fire exists if the oil level drops below the minimum oil level. The level of oil within the pot must not fall below 5mm of the maximum oil level.

⚠WARNING Use of oil/shortening older than the manufacturers recommendations for life of the oil is prone to surge boiling and flash fires. Follow the oil manufacturers guidelines for lifecycle of oil/shortening.

⚠CAUTION Overfilling the fryer pot with shortening could lead to serious injury. Ensure that the fryer pot is filled with shortening only to the fill mark when shortening is hot. Do not use any shortening other than what is specified in this manual and do not overfill the fryer pot.

⚠CAUTION The LGF/LGF-F fryer has a maximum temperature setting of 375º F (190º C). Do not use oil/shortening with a flashpoint less than 554º F (290º C)

NOTICE Use only high-quality shortening that has low moisture content, a high smoke point and no additives.

3. Place the gas control **ON/OFF** switch in the **ON** position.

4. The digital timer has a STIR OIL function that operates in one of four reconfigurable modes. If the timer needs to be reconfigured, follow step a. If the timer does not need to be reconfigured, follow step b.

   a. Press and hold the ALARM button and at the same time place the **FILTER/OFF/FRY** switch in the **FRY** position. The display will show the word “STIR” until the ALARM button is released. When the button is release the display will show the current configuration mode. To change this mode select the timer key that represents the mode you want. Refer to the table below:

KEY	DISPLAY	MODE DESCRIPTION
A	-AL-	New or unchanged timer. Alarm sounds at the end of the internal 6 minute countdown.
B	-OFF	Defeats the STIR OIL function. Timer operates as if it had no STIR OIL function.
C	PrES	STIR OIL function for all Pressure Fryers.
D	LiFT	STIR OIL function for all Autolift Fryers.

   The display will now show the selected mode. Proceed to step c.

   b. Once the fryer is filled with shortening, place the **FILTER/OFF/FRY** switch in the **FRY** position.

   c. Unless the STIR OIL function is operating in the –OFF mode, the digital timer activates a STIR OIL function and begins an internal six minute countdown (not displayed). At the end of the internal countdown, the display shows the words “STIR” then “OIL” in .5 second intervals and the alarm sounds. Depress the ALARM button and stir the shortening freely while it is heating.

IMPORTANT! Before the first cooking operation each day, stir the shortening freely while it is heating to provide a balanced shortening temperature for excellent results with the first cooking. Failure to do this can result in a crusty skin on the product surface with an undercooked product internally. In addition, in some cases, failure to stir the shortening while it is initially heating may cause the
HI-LIMIT safety device to disable the power due to a false overtemperature condition.

5. Set the thermostat to the desired cook temperature. The temperature light will go on. When the temperature is reached, the light will go off. The light will continue to cycle on and off as the fryer maintains the set temperature.

6. Press and hold the **TIME SELECT** arrow buttons on the digital timer until the desired cook time is displayed or recall a preset time by quickly pressing the appropriate preset button.

7. The shortening will heat and begin to reach the fill mark inside the pot. Add more shortening as required to reach the fill mark.

Cooking with the LGF-F

⚠WARNING Do not open the drain valve or the fill valve while the fryer is under pressure. Serious burns may result.

1. Ensure that the Start-Up procedures have been performed.

2. When frying chicken, connect the basket handle and lower the basket into the shortening in the fryer pot.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when dropping chicken into pot. Carefully drop pieces of chicken into pot to prevent shortening splashes.

3. Carefully drop the chicken in the shortening one piece at a time starting with thighs and drumsticks, followed by breast and wings. The fryer will accommodate 32 pieces of chicken.

⚠DANGER Failure to use the insulated mitts will result in severe injury. Always use the insulated mitts when handling the hot fry basket.

4. Lift the basket approximately 2 to 3 inches (6.35 cm.) above the shortening and shake it. This keeps the food from sticking together and causing white spots on the cooked food.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when lowering basket into pot. Carefully lower basket into pot to prevent shortening splashes.

5. Slowly lower the fryer basket into fryer pot and remove the detachable handle.

6. Close the lid, making sure the lid hook latches securely under the catch.

7. Tighten the spin handle until the lid is firmly sealed. Line up the orange knob on the spin handle with the orange knob (Lid Hook Handle) at the front of the fryer.

8. Activate the timer by pressing the **START/STOP** button on the digital timer (#8). The timer will begin the count down.

9. At the end of the frying cycle, the digital timer beeper will sound and the fryer will automatically release pressure into the baffle box. Press the **START/STOP** button.

10. When the pointer on the pressure gauge is at zero, wait 5 seconds then slowly turn the spin handle counterclockwise to break the seal around the lid. The fryer has a locking pin that prevents turning the spin handle until the pressure drops to zero. Do not force the spin handle when opening the lid.

⚠WARNING Hot steam will escape when you open the lid possibly causing severe injury. Keep your face and arms away from the fry pot.

11. Slowly open the lid.

⚠DANGER Failure to use the insulated mitts will result in injury. Always use the insulated mitts when handling the hot fry basket.

12. Connect the basket handle then lift the basket and hang it on the side of the fryer pot to drain.

13. Empty the basket.

14. Remember to filter the shortening at least every third frying cycle load. Refer to the procedure in this manual. Also filter the shortening and clean the fryer at the end of each day. If you do not plan to use the fryer for an hour or more, turn the thermostat down to 150° F and close the lid.

15. When you have finished frying for the day, turn the **FILTER/OFF/FRY** (#5) switch to the **OFF** position.

LGF-FC Operation

Computer Programming

Use the following figure and table to set options that apply to each product program.

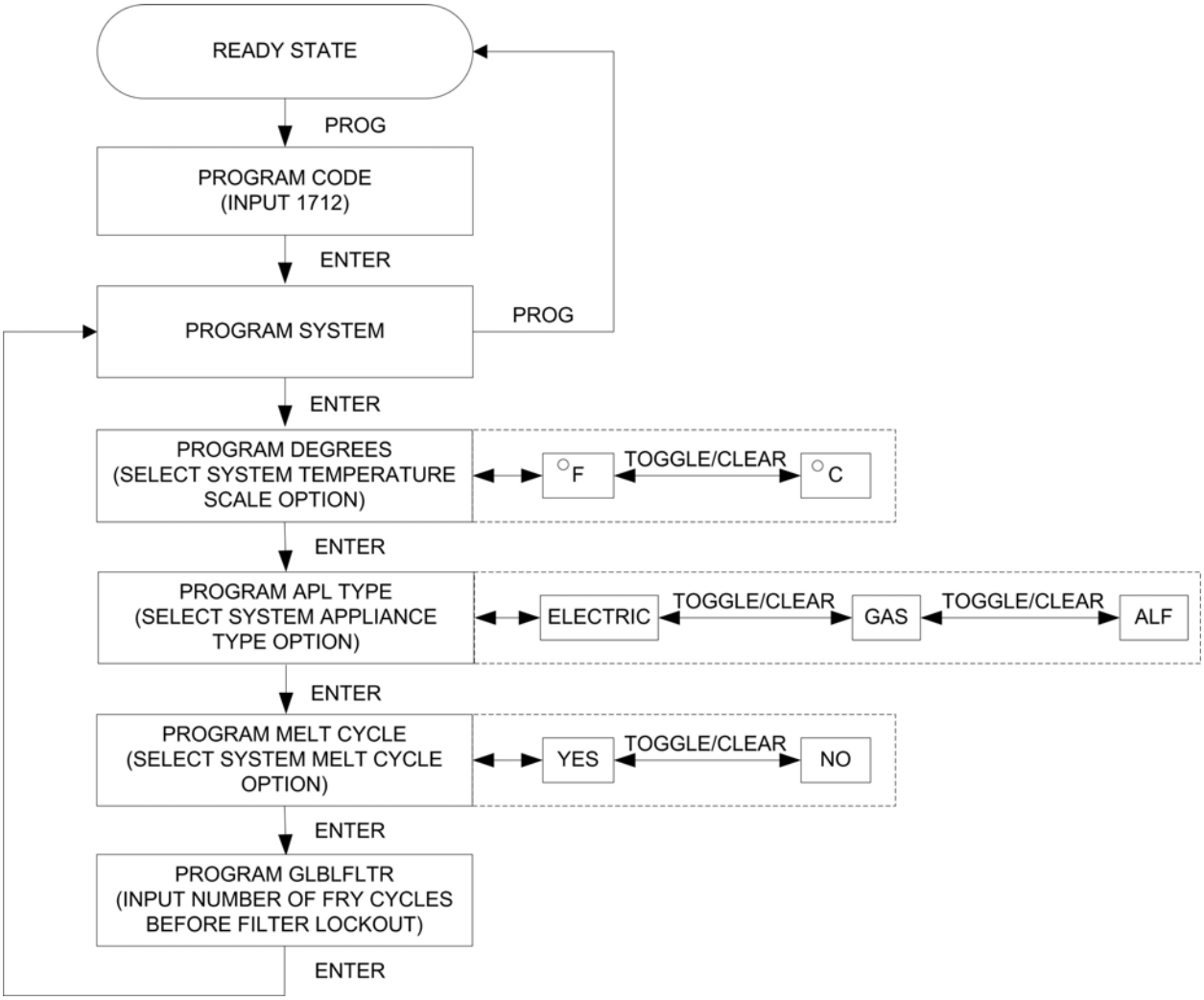


Figure 1. *System Programming Sequence*

Table 1. *System Programming Procedure*

STEP	ACTION	DISPLAY	COMMENTS
1	Press the **FILTER/OFF/FRY** switch to **FRY**.	LOW	
2	Press PROG on the keypad.	PROGRAM CODE	
3	Input 1712 and ENTER.	PROGRAM SYSTEM	
4	Press ENTER.	PROGRAM DEGREES °F	This command allows you to choose the temperature scale option you want to use. The display will show either show °F or °C.
5	Press TOGGLE/CLEAR until the desired option is displayed.	PROGRAM DEGREES X	X refers to the temperature scale you have chosen.
6	Press ENTER.	PROGRAM APL TYPE GAS	This command allows you to choose the appliance type you are using. The display may show ELECTRIC, GAS OR ALF.
7	Press TOGGLE/CLEAR until the desired option is displayed.	PROGRAM APL TYPE X	X refers to the appliance type you have chosen.
8	Press ENTER.	PROGRAM MELTCYCL YES	This command allows you to set the melt cycle option. This is normally set to yes if you are using solid shortening. The display will show either YES or NO.
9	Press TOGGLE/CLEAR until the desired option is displayed.	PROGRAM MELTCYCL X	X refers to the melt cycle option chosen.
10	Press ENTER.	PROGRAM GLBLFLTR 0	This command allows you to specify the total number of fry cycles to complete among all product programs before a message is displayed reminding you to filter the shortening (filter lockout).
11	Press TOGGLE/CLEAR and input the number of fry cycles you want to complete among all product programs before enabling filter lockout.	PROGRAM GLBLFLTR X	X refers to the number of program cycles you want to complete among all product programs before filtering the shortening.
12	Press ENTER.	PROGRAM SYSTEM	
13	Press PROG to exit the programming mode.	LOW	

Product Programming

Use the following figure and table to set a maximum of eight product programs. The product programs must be set before cooking can begin.

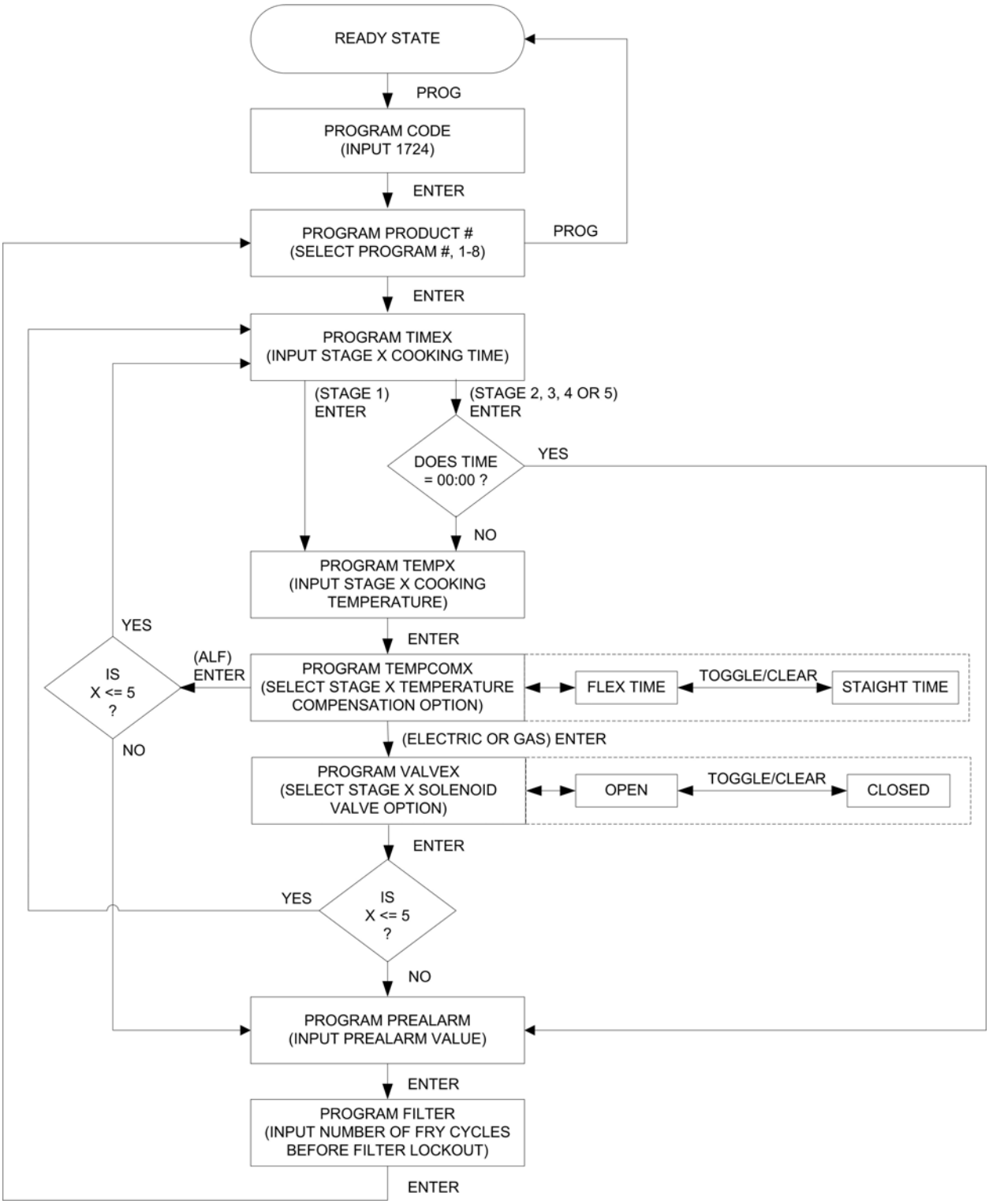


Figure 2. *Product Programming Sequence*

Table 2. *Product Programming Procedure*

STEP	ACTION	DISPLAY	COMMENTS
1	Press the **FILTER/OFF/FRY** switch to **FRY**.	LOW	
2	Press PROG on the keypad.	PROGRAM CODE	
3	Input 1724 and press ENTER.	PROGRAM PRODUCT #	
4	Select the program product number (1-8).	PROGRAM PRODUCT X	X refers to the program number you selected.
5	Press ENTER.	PROGRAM TIME1 00:00	This command allows you to specify the cooking time for this stage. The time displayed may be a previously programmed value.
6	Press TOGGLE/CLEAR and input the number of minutes you want to cook.	PROGRAM TIME1 XX:XX	XX:XX refers to the number of minutes you input.
7	Press ENTER.	PROGRAM TEMP1 000 °F	This command allows you to specify the cooking temperature for this stage. The temperature displayed may be a previously programmed temperature. The temperature scale may also display °C depending on the system option that is set.
8	Press TOGGLE/CLEAR and input the cooking temperature for product to be cooked.	PROGRAM TEMP1 XXX °F	XXX refers to the cooking temperature you input.
9	Press ENTER.	PROGRAM TEMPCOM1 FLEX TIME	This command enables you to select whether or not time is allowed for the fryer to recover from temperature loss while cooking during this stage. The FLEX TIME option will allow the fryer to recover from temperature loss.
10	Press TOGGLE/CLEAR until the desired option is displayed.	PROGRAM TEMPCOM1 X	X refers to the temperature compensation option selected.
11	Press ENTER.	PROGRAM VALVE1 CLOSED	This command allows you to specify whether the solenoid valve will be open or closed during this stage.
12	Press TOGGLE/CLEAR until the desired option is displayed.	PROGRAM VALVE1 X	X refers to the solenoid valve option selected. OPEN is used for Models **ALF** and **BLF Automatic Lift** fryers. If your program requires the solenoid valve to be closed while cooking, choose the CLOSED option.

STEP	ACTION	DISPLAY	COMMENTS
13	Repeat steps 5-12 when programming stages 2, 3, 4 and 5 for Electric and Gas appliance types. Repeat steps 5-10 when programming stages 2, 3, 4 and 5 for an ALF appliance type.		The time and temperature of each stage has to be less than the preceding stage.
14	Press ENTER.	PROGRAM PREALARM 00:00	This command allows you to specify the number of minutes before the end of the cooking time (for each stage) until the alarm sound The prealarm value displayed may be a previously programmed value.
15	Press TOGGLE/CLEAR and input the prealarm minutes.	PROGRAM PREALARM XX:XX	XX:XX refers to the prealarm minutes you input.
16	Press ENTER.	PROGRAM FILTER 0	This command allows you to specify the number of fry cycles you want to complete for this program before a message is displayed reminding you to filter the shortening (filter lockout). The filter value displayed may be a previously programmed value.
17	Press TOGGLE/CLEAR and input the number of fry cycles you want to complete before enabling filter lockout.	PROGRAM FILTER X	X refers to the number of program cycles you want to complete before filtering the shortening.
18	Press ENTER.	PROGRAM PRODUCT #	
19	If you wish to input more programs, proceed by pressing the next program number and follow steps 5 through 18 or press PROG to exit the programming mode.		

Start-Up (LGF-FC)

1. Make sure the main drain valve is closed.

2. Fill pot with shortening to about one inch below the mark.

⚠WARNING Risk of fire exists if the oil level drops below the minimum oil level. The level of oil within the pot must not fall below 5mm of the maximum oil level.

⚠WARNING Use of oil/shortening older than the manufacturers recommendations for life of the oil is prone to surge boiling and flash fires. Follow the oil manufacturers guidelines for lifecycle of oil/shortening.

⚠CAUTION Overfilling the fryer pot with shortening could lead to serious injury. Ensure that the fryer pot is filled with shortening only to the fill mark when shortening is hot. Do not use any shortening other than what is specified in this manual and do not overfill the fryer pot.

⚠CAUTION The LGF-FC fryer has a maximum temperature setting of 390º F (200º C). Do not use oil/shortening with a flashpoint less than 554º F (290º C)

NOTICE Use only high-quality shortening that has low moisture content, a high smoke point and no additives.

3. Place the gas control **ON/OFF** switch in the **ON** position.

4. Place the **FILTER/OFF/FRY** switch to the **FRY** position. The question “Is the Fry Pot filled – If yes press ENTER” will appear on the computer display. The shortening will heat and begin to reach the fill mark inside the pot.

5. Add more shortening as required to reach the fill mark. Once the oil reaches the fill mark, press the **ENTER** button. The computer will display “STIR OIL” and automatically enter the STIR OIL mode. In this mode the computer will heat the oil to 255°F and hold that temperature.

6. Stir the oil freely while it is heating. Press the **0** button when finished stirring the oil.

   IMPORTANT! Before the first cooking operation each day, stir the shortening freely while it is heating to provide a balanced shortening temperature for excellent results with the first cooking. Failure to do this can result in a crusty skin on the product surface with an undercooked product internally. In addition, in some cases, failure to stir the shortening while it is initially heating may cause the HI-LIMIT safety device to disable the power due to a false overtemperature condition.

Cooking with the LGF-FC

1. Ensure that the Start-Up procedures have been performed.

2. Press the desired program number on the keypad. The computer will still display "**LOW**". The fryer will begin to heat to the temperature that has been preset. When "**READY**" appears on the display, the fryer is up to the desired temperature and the product can be loaded.

3. When frying chicken, connect the basket handle and lower the basket into the shortening in the fryer pot.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when dropping chicken into pot. Carefully drop pieces of chicken into pot to prevent shortening splashes.

4. Carefully drop the chicken in the shortening one piece at a time starting with thighs and drumsticks, followed by breast and wings. The fryer will accommodate 32 pieces of chicken.

⚠DANGER Failure to use the insulated mitts will result in severe injury. Always use the insulated mitts when handling the hot fry basket.

5. Lift the basket approximately 2 to 3 inches (6.35 cm.) above the shortening and shake it. This keeps the food from sticking together and causing white spots on the cooked food.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when lowering basket into pot. Carefully lower basket into pot to prevent shortening splashes.

6. Slowly lower the fryer basket into fryer pot and remove the detachable handle.

7. Close the lid. Make sure the lid hook latches securely under the catch.

8. Tighten the spin handle until the lid is firmly sealed. Line up the orange knob on the spin handle with the orange knob (Lid Hook Handle) at the front of the fryer.

9. Press the desired program number a second time. The red light above the program number will flash and the computer will display "**COOK**". This will start a countdown in minutes and seconds until the end of the cycle.

10. At the end of the cooking cycle, the computer will display "**DONE**" and signal with a series of audible "beeps". Press the selected number once again to stop the cook cycle (and the alarm). Fifteen seconds before the end of the cook cycle, the program will automatically release the pressure from the fryer. For your safety, the lid will not unlock, even at the end of the cook cycle, until the pressure has been fully released.

⚠WARNING Hot steam will escape when you open the lid possibly causing severe injury. Keep your face and arms away from the fry pot.

11. Slowly turn the spin handle counterclockwise to break the seal around the lid. Your fryer has a locking pin that prevents turning the spin handle until the pressure drops to "0".

12. Slowly open the lid.

⚠DANGER Failure to use the insulated mitts will result in injury. Always use the insulated mitts when handling the hot fry basket.

13. Connect the basket handle then lift the basket and hang it on the front of the fryer pot to drain.

14. Empty the basket.

15. Remember to filter the shortening at least every third frying cycle load. Refer to the procedure in this manual. Also filter the shortening and clean the fryer at the end of each day.

16. Close the lid and press the **0** button. **Idle 255°F** will display. This will automatically hold the shortening at a cooler temperature.

17. To escape the idle mode, press the **0** button again and the fryer will heat to its original temperature.

18. When you have finished frying for the day, turn the **FILTER/OFF/FRY** (#5) switch to the **OFF** position.

Operation After Gas or Power Outage

The fryer may shut off automatically if the gas supply is interrupted or the power goes out. If either of these conditions occur you should perform the following procedure:

⚠WARNING For your safety, if the gas supply stops, or, if the power goes out, make sure to wait for at least five minutes before restarting your fryer. This allows time for any unburned gas to dissipate. (LP gas may take longer than five minutes.) If you smell gas, do not start your fryer.

1. Place the **FILTER/OFF/FRY** (#5) switch in the **OFF** position.
2. Wait at least five minutes to allow any gas that may have accumulated in the burner compartment to escape.
3. Once power has been restored, follow normal operating procedures once the power or gas is restored.
4. Once the gas supply is restored, operate as normal. When the lockout pilot light (# 15) illuminates, follow the *Initial Test and Adjustment* instructions on pages **Error! Bookmark not defined.** or **Error! Bookmark not defined.**.

Normal Shutoff

1. Place the **FILTER/OFF/FRY (# 5)** switch in the **OFF** position.
2. Wait at least five minutes to allow any gas that may have accumulated in the burner compartment to escape.

Recipes

Fried Onion Rings

1. Take frozen onion rings from freezer or bread fresh onion rings with Imperial breading.
2. Place onion rings into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 4 minutes at 350°F for frozen product.

OR

5. Cook for 3 minutes at 350°F for fresh product.

Potato Wedges

1. Wash and cut potatoes.
2. Season and bread each stick with Imperial breading.
3. Place potato wedges into fryer basket.
4. Close cover to begin pressure frying.
5. Cook for 7 to 8 minutes at 325°F depending on size.

French Fries

1. Take frozen french fries from freezer or wash and cut fresh potatoes.
2. Place french fries into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 4 to 6 minutes at 325°F depending on size.

Fresh Chicken
Use fresh 8 or 9-piece cut chicken. Use 2-1/2 to 3 pounds for best results.
1. Rinse product under cold water.
2. Bread each piece with Imperial breading.
3. Place product into fryer basket.
4. Close the cover to begin pressure frying.
5. Cook for 12 minutes at 325°F.

Frozen Chicken (MRB) except wings
1. Take product from freezer.
2. Place product into fryer basket.
3. Cook for 3 minutes (open) at 325°F.
4. Add wings to fryer basket.
5. Close the cover to begin pressure frying.
6. Cook for 17 minutes at 325°F.

Fresh Chicken Wings
1. Rinse product under cold water.
2. Bread each piece with Imperial breading.
3. Place product into fryer basket.
4. Close cover to begin pressure frying.
5. Cook for 12 minutes at 325°F.

Chicken Wings (Frozen - 5 kilograms or 10 pounds)
1. Take product from freezer.
2. Place wings into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 8 minutes at 325°F or 9½ to 10 minutes at 320°F.

Chicken Drummettes
1. Take product from freezer.
2. Place drummettes into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 9 to 11 minutes at 325°F.

Whole Turkey (12 to 14 pounds)
1. Rinse and bread turkey with Imperial breading.
2. Place turkey into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 45 to 55 minutes at 300°F.

Whole Duckling
1. Rinse and bread duck with Imperial breading.
2. Place duck into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 20 to 25 minutes at 300°F.

Pork Chops
1. Bread each chop with Imperial breading.
2. Place pork chops into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 8 to 10 minutes at 325°F depending on size.

Cube Or Minute Steaks
1. Bread each steak with Imperial breading.
2. Place steaks into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 2 to 4 minutes at 325°F depending on size.

Milanese
It is best to use 5 to 7 ounce beef steaks.
1. Season and bread each steak as desired.
2. Place steaks into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 5 to 6 minutes at 325°F depending on size.

Fresh Shrimp
1. Season and bread shrimp as desired.
2. Place shrimp into fryer basket.
3. Close cover to begin pressure frying.
4. Cook for 2½ to 3½ minutes at 350°F depending on size.

Fresh Fish or Frozen Fish
For best results, use a tiered basket. The best fish for frying are Flounder, Cod, Walleyed Pike, or any other popular frying fish.
1. Bread each piece of fish as desired.
2. Place fish in tiered basket.
3. Close cover to begin pressure frying.
4. Cook for 5 to 7 minutes at 325°F depending on size for fresh fish.

OR

5. Cook for 8 to 10 minutes at 325°F depending on size for frozen fish.

Corn On The Cob
Corn can be fried either plain or breaded.
1. Take frozen corn ears from freezer and rinse.
2. Bread with Imperial breading as desired.
3. Place corn ears into fryer basket.
4. Close cover to begin pressure frying.
5. Cook for 6 to 8 minutes at 325°F depending on size.

Egg Rolls (frozen)
1. Take egg rolls from freezer.
2. Place egg rolls into basket.
3. Close the cover to begin pressure frying.
4. Cook for 6 to 8 minutes at 325°F depending on size.

Maintenance

For maintenance information, refer to *Gas Pressure Fryer, MODELS LGF-F & LGF-FC, Operation Manual LI0293*.

Replacement Parts

Use the information in this section to identify replacement parts. To order replacement parts, call your local BKI sales and service representative. Before calling, please note the serial number, model number and voltage on the rating tag affixed to the unit.

Assemblies

Description	Assembly #	Figure #	Table #
LID/ARM ASSEMBLY	AN3211350S	Figure 3	Table 3
DEAD WEIGHT & PRESSURE GAUGE ASSEMBLY	N/A	Figure 4	Table 4
DRAIN/MOTOR/PIPING ASSEMBLY	N/A	Figure 5	Table 5
GAS BURNER TRAY ASSEMBLY (LP) GAS BURNER TRAY ASSEMBLY (NATURAL)	AC32200400 AC32200300	Figure 6	Table 6
CONTROL PANEL LGF-F 230/50/1	AB32200900	Figure 7	Table 7
CONTROL PANEL LGF-FC 230/50/1	AB32200700	Figure 8	Table 8
DOOR ASSEMBLY W/POCKET	SB3290	Figure 9	Table 9
OIL VAT ASSEMBLY	AN32112800	Figure 10	Table 10
OUTLET BOX ASSY, LGF-F / LGF-FC	SB3487	Figure 11	Table 11
SOLENOID VALVE 240V	SB3335	Figure 12	Table 12
QUICK DISCONNECT ASSEMBLY	SB1997S	Figure 13	Table 13
DRAIN VALVE & PLUGS	SB1999S	Figure 14	Table 14

Figure 3. *Lid/Arm Assembly, AN3211350S (Sheet 1 of 4)*

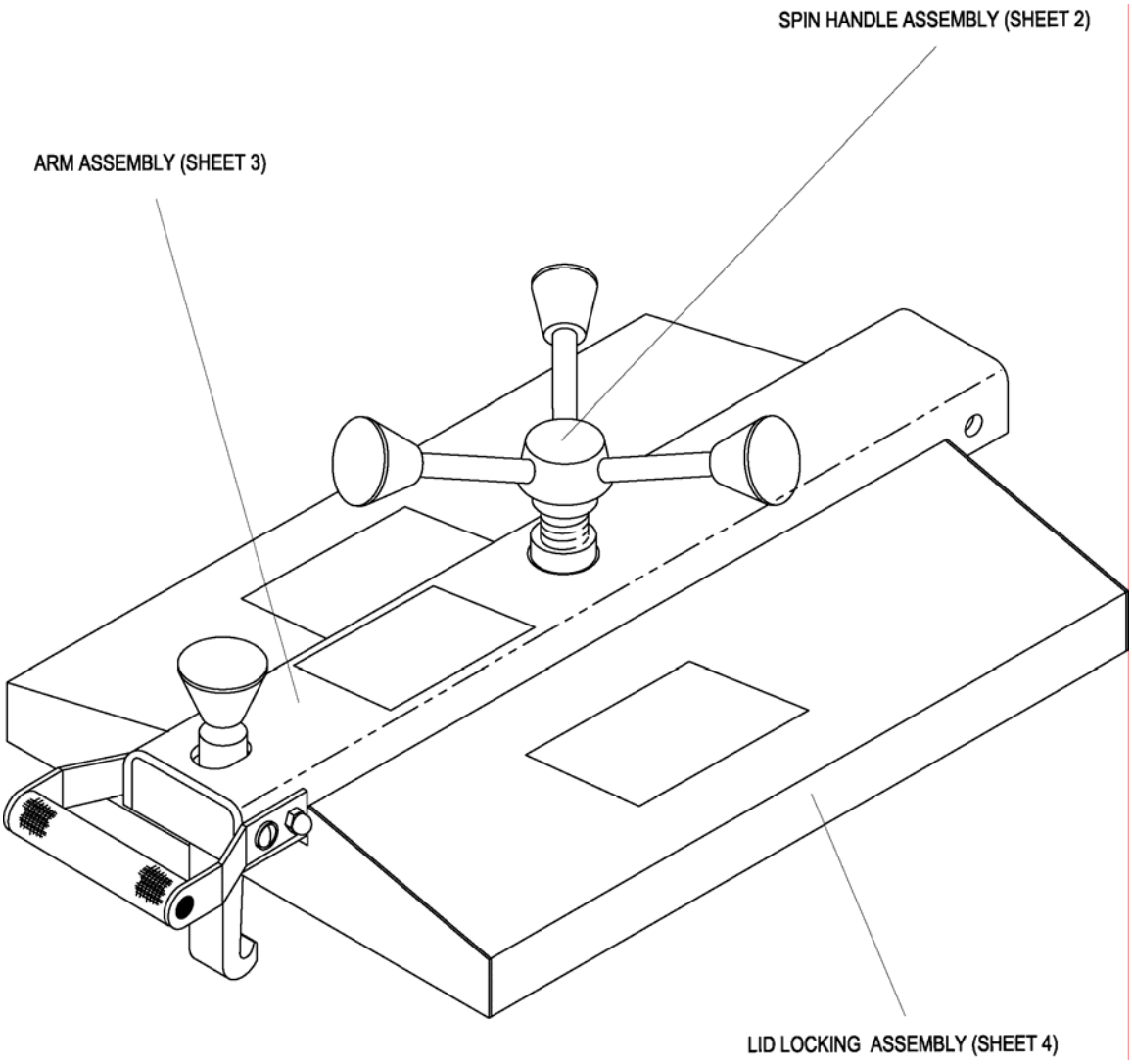


Figure 3. *Lid/Arm Assembly, AN3211350S (Sheet 2 of 4)*

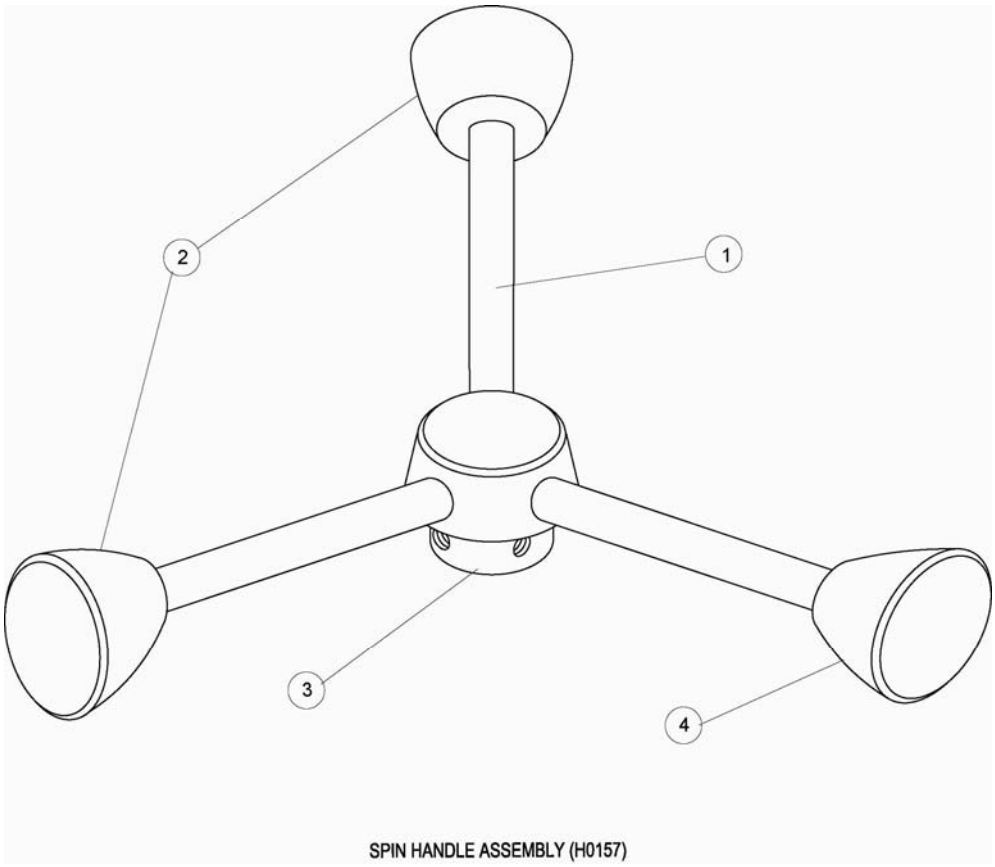


Figure 3. *Lid/Arm Assembly, AN3211350S (Sheet 3 of 4)*

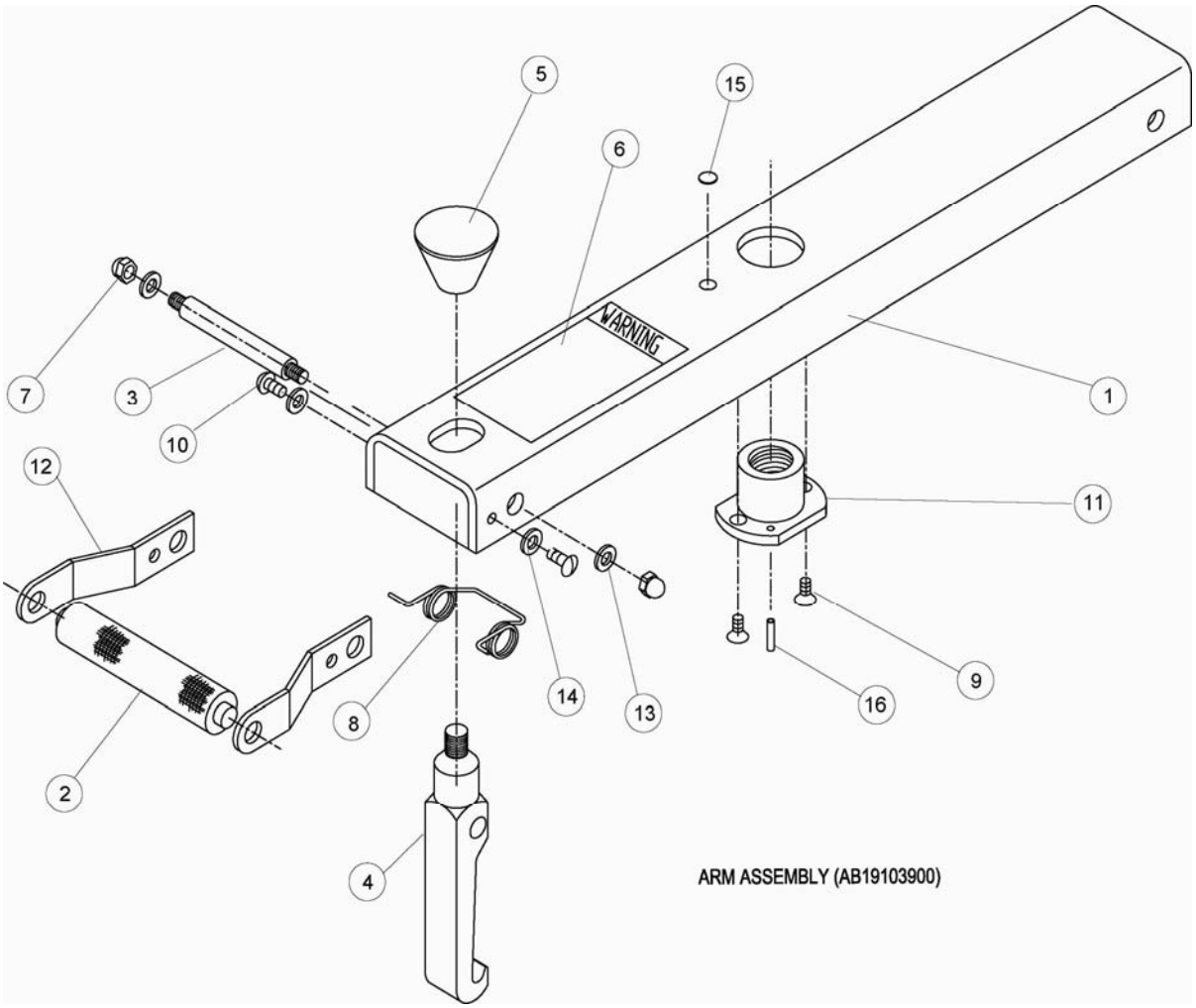


Figure 3. *Lid/Arm Assembly, AN3211350S (Sheet 4 of 4)*

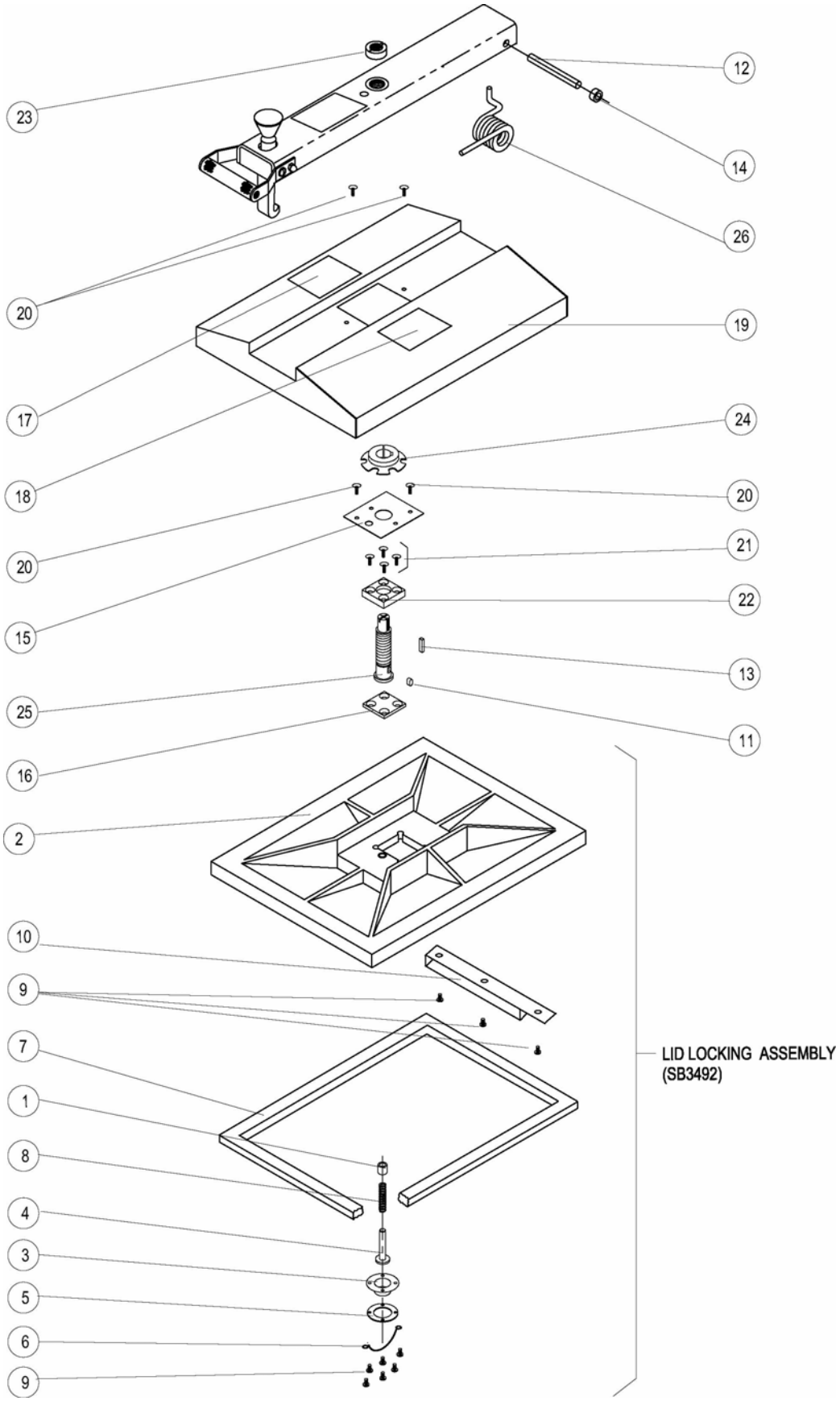


Table 3. *Lid/Arm Assembly (AN3211350S) Parts*

ITEM #	PART #	QTY	DESCRIPTION
Figure 3 (sheet 1)	AN3211350S		LID/ARM ASSY
Figure 3 (sheet 2)	H0157	1	HANDLE, SPIN FOR FRYERS
1	FT0332	3	STUD, 5.5” TIGHTEN DN HN
2	K0003	2	KNOB, BLACK #85C
3	K0020	1	HUB, TIGHTEN DOWN
4	K0043	1	KNOB, ORANGE
Figure 3 (sheet 3)	AB19103900	1	ARM ASSY, LGF
1	A0120	1	ARM COMPLETE FKM LGF
2	H0155	1	HANDLE, BLK DELRIN FKM LPF LGF
3	P0094	1	PIN, HOOK FKM, LPF, LGF
4	H0024	1	HOOK, LID 1018 ALLOY
5	K0043	1	KNOB, ORANGE
6	N0160	1	DECAL, WARNING BEFORE USING
7	NUT128	2	NUT, 5/16-18 SS 18-8 CAP
8	S0091	1	SPRING, HOOK LGF LPF FKM
9	SCR122	2	SCREW, 1/4-20 X 1/2 FLAT HD
10	SCR259	2	SCREW, 1/4-20 X 1/2 PHIL RD HD
11	TB0020	1	BUSHING, BRONZE 1"
12	H0156	2	HANDLE SIDE FOR H0155 FKM LPF LGF
13	WSH045	2	WASHER, 5/16 LOCK ZINC PLTD
14	WSH102	2	WASHER, 1/4 INT LOCK
15	FT0407	1	PLUG, HOLE 3/8" SHORT PRONG
16	F0026	1	ROLL PIN, 5/32 X 3/4
Figure 3 (sheet 4)	SB3492	1	LID LOCKING ASSY, LGF DOVE TAIL
1	B0857*	1	BUSHING, BRONZE 3/8X9/16X5/8
2	C0464*	1	CASTING, LGF TOP W/DOVETAIL ALAMAG35
3	D0054	1	DIAPHRAGM, LGF
4	F0286	1	PIN, LOCKING .810 X 2.25
5	FKMA199	1	RETAINER, DIAPHRAGM FKM
6	G0033	1	GUARD, DIAPHRAGM
7	G0093*	1	GASKET, SQ SILICONE BONDED LGF
8	S0045	1	SPRING, LOCKING PIN 1.85 OAL
9	SCR176	9	SCREW, 8-32 X 3/8 SLOT BINDING
10	WLGFA107	1	CONDENSATE DRAIN WELDMENT
11	F0107	1	LOCK KEY PIN, FRYERS
12	FKMA016	1	PIN, HINGE
13	FKMA152	1	KEY, TIGHTEN DOWN SCREW
14	FT0049	2	COLLAR, 1/2" SET BRIGHT
15	LGFA134*	1	TIGHTEN DOWN PLATE, LGF
16	LZ0107	1	PLATE, LID FOR LOCKING DEVICE
17	N0153	1	DECAL, FKM WARNING ACME SCREW
18	N0345	1	DECAL, HOOK LID INSTRUCTIONS
19	SB3264	1	CAST LID COVER WELD. LGF
20	SCR151	4	SCREW, 10-32 X 3/4 SOC HD CAP
21	SCR178	1	SCREW, 5/16-18 X 1 FLAT HD
22	TB0021*	1	TIGHTEN DOWN BASE COLD ROLLED
23	TC0003	1	COLLAR, THREADED SHAFT
24	TC0005*	1	COLLAR, LOCKING RING
25	TS0010*	1	SCREW, TIGHTEN DOWN
26	S0071	1	SPRING, TORSION

** - Part of Cast Lid Assembly SB3491S.*

Figure 4. *Dead Weight & Pressure Gauge Assembly*

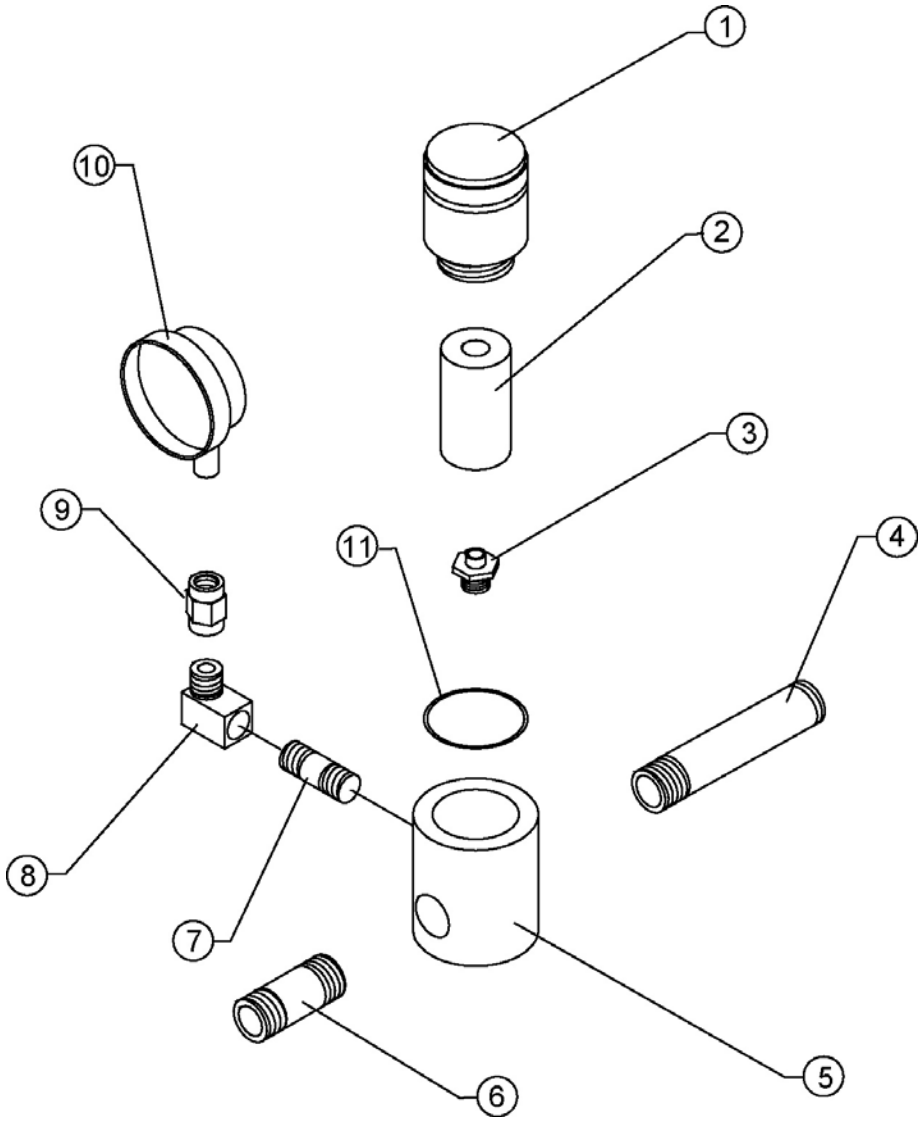


Table 4. *Dead Weight & Pressure Gauge Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	C0657	1	COVER, DEAD WEIGHT VALVE FKM
2	W0201	1	WEIGHT, VALVE FKM 12#
3	O0001	1	ORIFICE, SS
4	FT0414	1	NIPPLE, 1/2 X 3 3/4 SS SCH 80
5	B0965	1	BODY, DEAD WEIGHT VALVE LGF SS
6	FT0232	1	NIPPLE, 1/2 X 2 SS 304
7	FT0234	1	NIPPLE, 1/4 X 1 1/2 SS 304
8	FT0190	1	ELL, STREET 1/4 90 DEG CP
9	FT0084	1	COUPLING, BRASS 1/4
10	G0064	1	GAUGE, PRESSURE 30 PSI
11	O0002	1	GASKET, O-RING #2-222

Figure 5. *Drain/Motor/Piping Assembly*

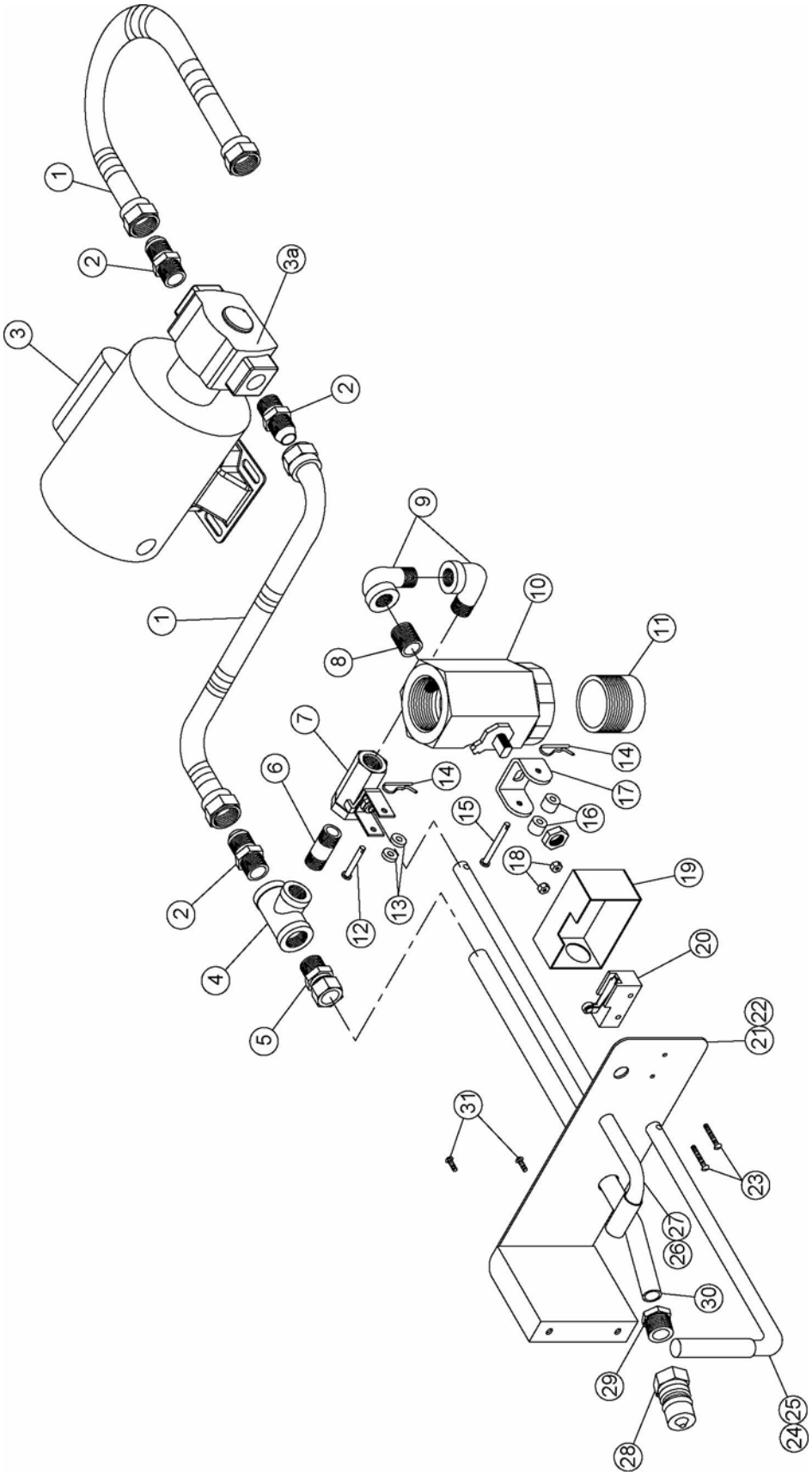


Table 5. *Drain/Motor/Piping Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TU0205	2	TUBING, 12" 1/2" ID
2	FT0536	3	COUPLING, 5/8 45¦ FLARE TO
3	M0053	1	MOTOR, LEESON LESS CORD/PUMP
3a	P0070	1	PUMP ONLY FOR HAIGHT MOTOR
4	FT0538	1	TEE, 1/2 X 1/2 X 3/8 BLK
5	FT0507	1	CONNECTOR, MALE 10FBU-S NKL PLTD
6	FT0412	1	NIPPLE, 3/8 NPT X 1 1/2 SCH 40
7	SB1314	1	BALL VALVE ASSY, FRYERS
8	FT0051	1	NIPPLE, 3/8 X C BLK
9	FT0044	2	ELL, STREET 3/8 90 DEG BLACK
10	MB19101000	1	DRAIN VALVE
11	LGFA322	1	DRAIN VALVE EXTENSION
12	F0255	1	PIN, CLEVIS 3/16 X 1-1/4
13	SP0014	2	SPACER, ALUM 0.50 X 0.125
14	F0254	2	PIN, COTTER HAIRPIN #213
15	F0253	1	PIN, CLEVIS 3/16 X 1-3/4
16	SP0034	2	SPACER, DRAIN VALVE BRKT
17	FT0543	1	DRAIN VALVE BRACKET, FRYERS
18	NUT253	2	NUT, 6-32 S/S 18-8 NYLON
19	LGFA240	1	COVER, MICROSWITCH
20	S0054	1	SWITCH, MICRO BZ-2RW822-A2
21	WLGFA348	1	HANDLE PLATE WELD
22	N0270	1	DECAL, DRAIN SUPPORT PLATE LGF
23	SCR326	2	SCREW, 6-32 X 1-3/4 SLTD RD HD
24	H0216	1	HANDLE, DRAIN VALVE
25	C0672	1	COVER, DRAIN HANDLE RED
26	LGFA192	1	HANDLE, FILL VALVE
27	C0668	1	COVER, FILL HANDLE BLACK
28	P0081	1	PLUG, F-H4F4-7-7 QUIK DISCONN
29	B0851	1	BUSHING, BLK HEX REDUCING
30	LGFA212	1	TUBING, TEE TO DISCONNECT
31	SCR016	2	SCREW, 10 X 1/2 SLTD HEX WSHR

Figure 6. *Burner Tray Assembly (Sheet 1 of 2)*

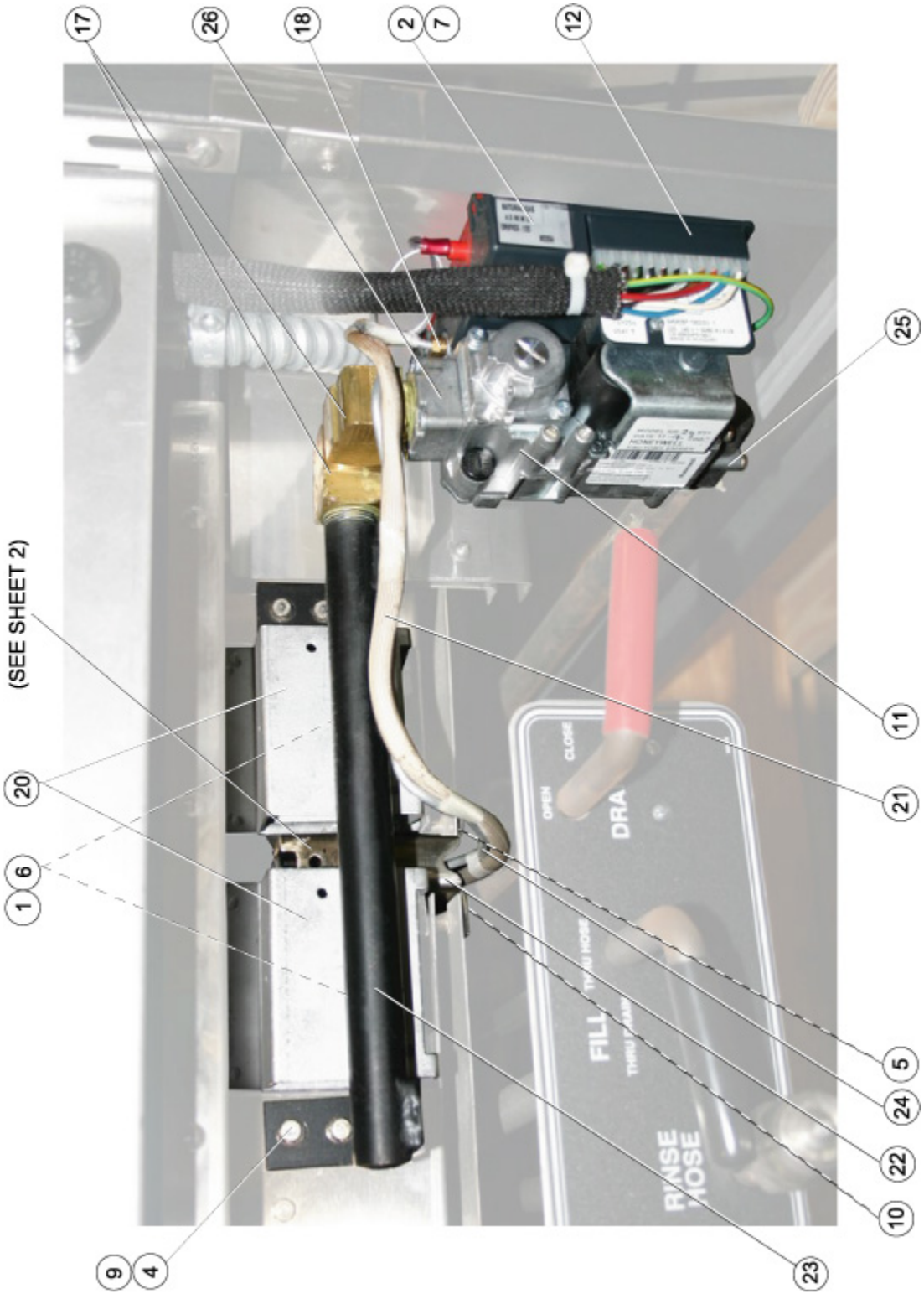


Figure 6. *Burner Tray Assembly (Sheet 2 of 2)*

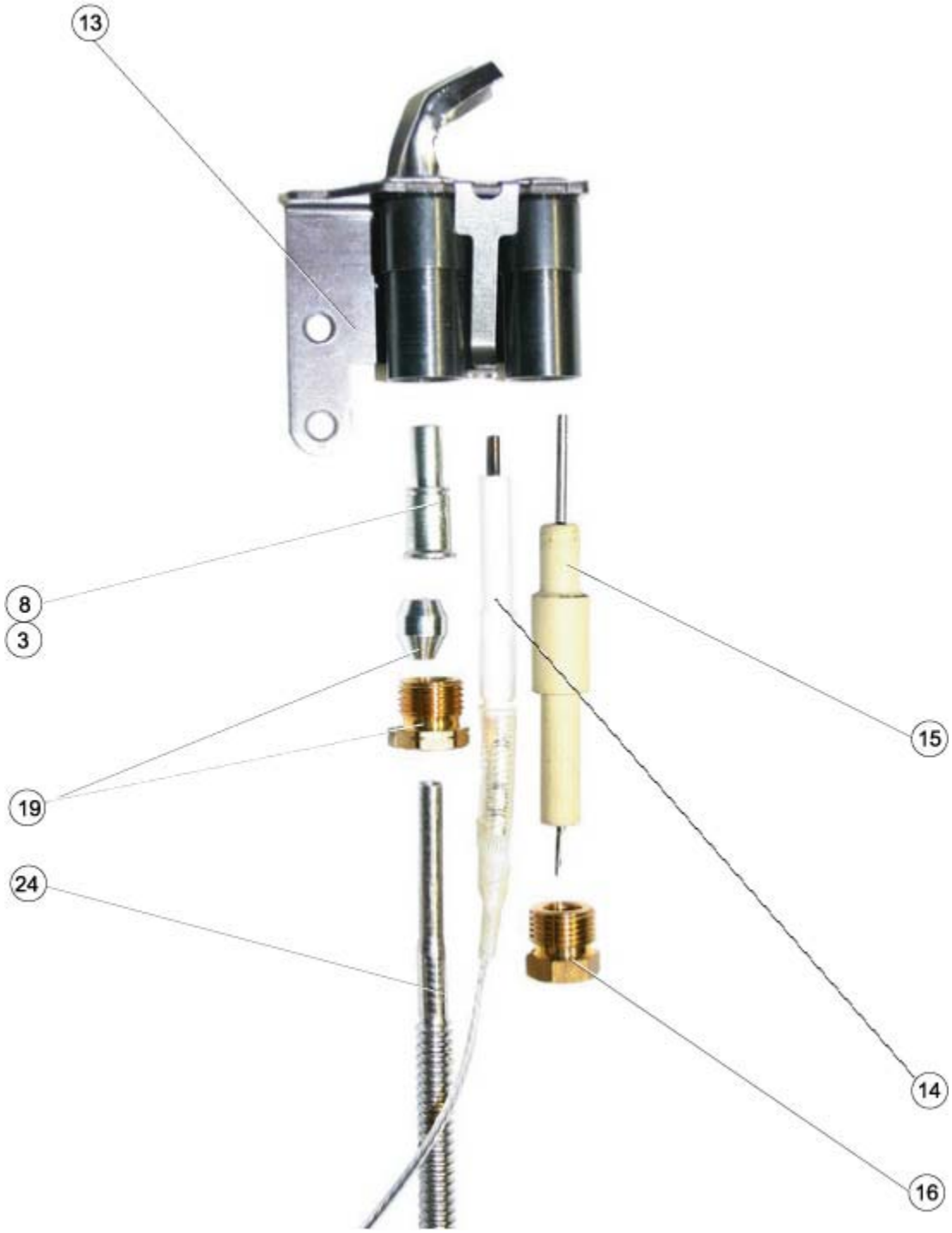


Table 6. *Burner Tray Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
	AN32200100	1	NATURAL GAS CONVERSION KIT
1	LGFA053	2	BURNER ORIFICE, NATURAL O0005
2	N0304	1	NATURAL GAS DECAL
3	O0007	1	PILOT ASSEMBLY ORIFICE - 45.900.421-027
4	SCR336	4	SCREW, 10-24 X 1 PHIL TRUSS
5	SCR383	2	SCREW, 10-24 X 1/2" PHIL TRUSS HD
	AN32200200	1	LP GAS CONVERSION KIT
6	LGFA052	2	BURNER ORIFICE, LP O0005
7	N0305	1	LP GAS DECAL
8	O0008	1	PILOT ASSEMBLY ORIFICE - 45.900.421-012
9	SCR336	4	SCREW, 10-24 X 1 PHIL TRUSS
10	SCR383	2	SCREW, 10-24 X 1/2" PHIL TRUSS HD
11	C0676	1	HONEYWELL GAS VALVE - VK4100C1000
12	C0677	1	HONEYWELL IGNITION MODULE - S4564BF1062
13	C0678	1	PILOT ASSEMBLY - HONEYWELL Q385A2051
14	C0680	1	SPARK PROBE 45900413-014/B FOR HONEYWELL Q385A2051
15	C0681	1	FLAME SENSE PROBE 45900413-008/B FOR HONEYWELL Q385A2051
16	C0682	1	GLAND FOR FLAME SENSE PROBE 45900415-001/B
17	FT0399	2	ELL, STREET 1/2" 90° BRASS
18	FT0603	1	VALVE COMPRESSION FITTING, HONEYWELL, 45.900.402-019/B
19	FT0604	1	PILOT COMPRESSION FITTING, HONEYWELL, 45.900.402-003/B
20	GB0004	2	BURNER, GAS BRAY, LGF AB20029
21	I0028	12"	SLEAVING, HIGH TEMP
22	LGFA010	1	PILOT BRACKET, LGF
23	MN0001	1	MANIFOLD, GAS SUPPLY
24	TU0208	1	S/S TUBING 4MM END, DORMONT # 4MM25-400
25	V0024	1	MOUNTING FLANGE, 90°, HONEYWELL 45.900.400-132B[3]
26	V0036	1	MOUNTING FLANGE, STRAIGHT, HONEYWELL 45.900.400-122B[3]

Figure 7. *Control Panel (AB32200900) LGF-F*

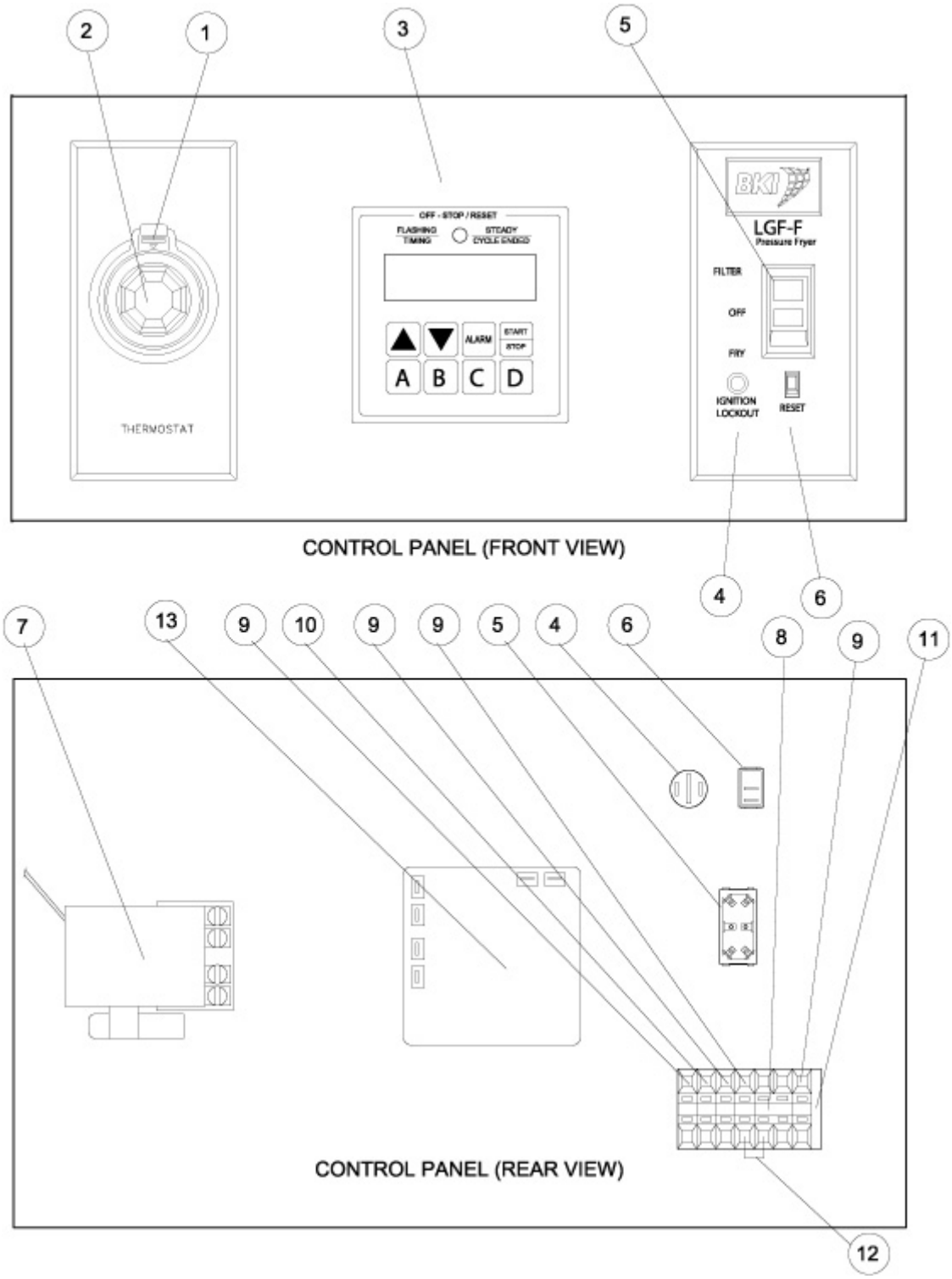
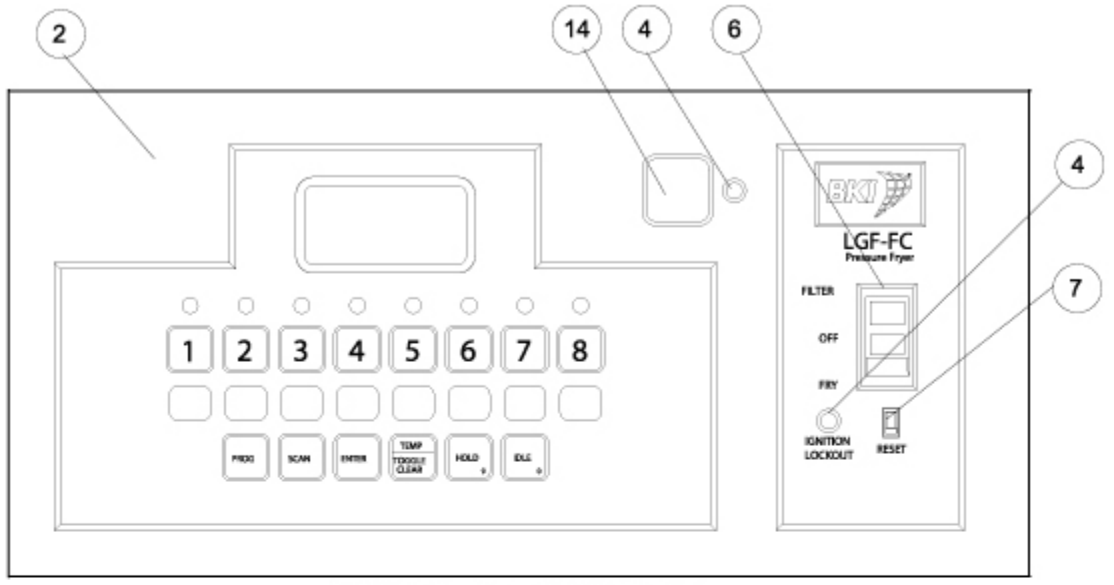


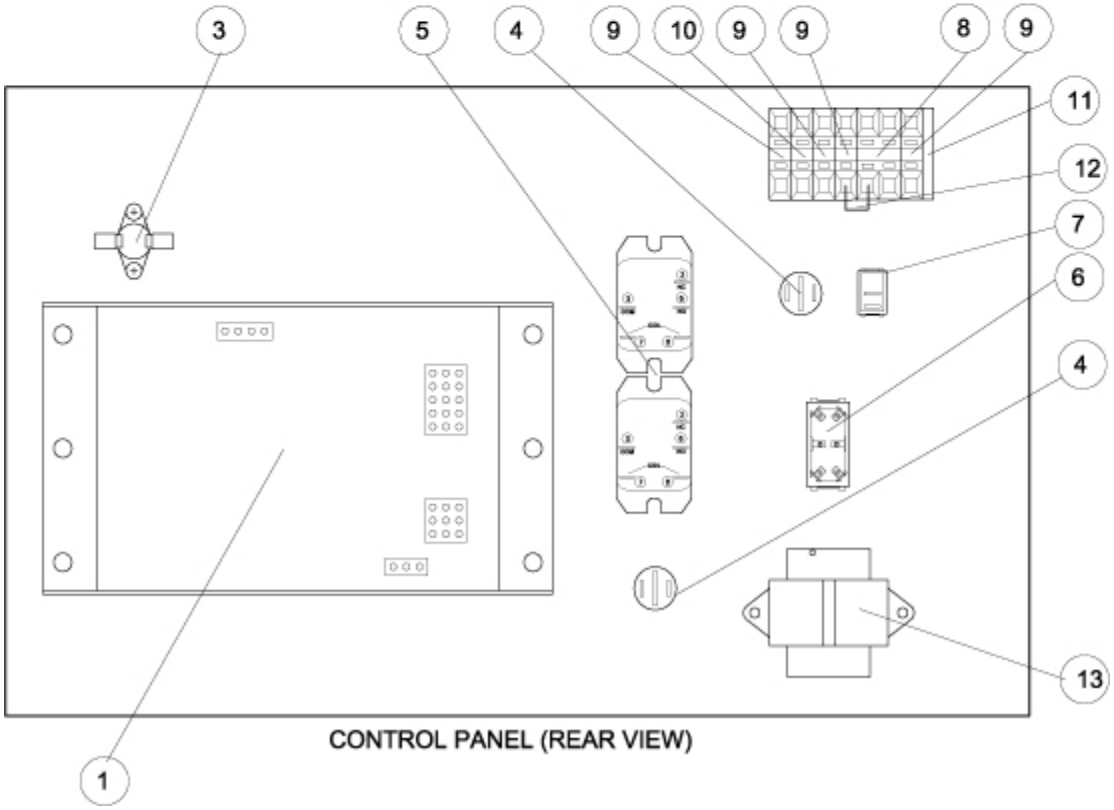
Table 7. *Control Panel (AB32200900) LGF-F Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	B1050	1	BEZEL, ROBERTSHAW THERMOSTAT
2	K0030	1	KNOB, T-STAT BLK 400DEG
3	N0572	1	DECAL, CONTROL LGF-F EXPORT
4	PL0004	1	PILOT LIGHT, SOLICO
5	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
6	S0166	1	ROCKER SWITCH, MARQUARDT # 18.01.1202
7	T0022	1	THERMOSTAT, 375 DEG SGL POLE
8	TB0065	1	WAGO TERMINAL BLOCK, 4 CONDUCTOR, W/MOUNTING FOOT
9	TB0066	4	WAGO TERMINAL BLOCK, 2 CONDUCTOR, CENTER
10	TB0067	1	WAGO TERMINAL BLOCK, 2 CONDUCTOR, W/MOUNTING FOOT
11	TB0068	1	WAGO TERMINAL BLOCK END PLATE
12	TB0069	1	WAGO TERMINAL BLOCK JUMPER
13	TI0032	1	TIMER, 230V DIGITAL 4 BUTTON

Figure 8. *Control Panel (AB32200700) LGF-FC*



CONTROL PANEL (FRONT VIEW)



CONTROL PANEL (REAR VIEW)

Table 8. *Control Panel (AB32200700) LGF-FC Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	CP0039	1	CONTROLLER, VFD LESS HARNESS VR081LM61001
2	N0573	1	DECAL, CONTROL LGF-FC EXPORT
3	S0165	1	OVERTEMPERATURE SWITCH, THERMODISC # 36TXE22
4	PL0004	2	PILOT LIGHT, SOLICO
5	R0174	2	RELAY, OMRON # G8P-1C2T-F
6	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
7	S0166	1	ROCKER SWITCH, MARQUARDT # 18.01.1202
8	TB0065	1	WAGO TERMINAL BLOCK, 4 CONDUCTOR, W/MOUNTING FOOT
9	TB0066	4	WAGO TERMINAL BLOCK, 2 CONDUCTOR, CENTER
10	TB0067	1	WAGO TERMINAL BLOCK, 2 CONDUCTOR, W/MOUNTING FOOT
11	TB0068	1	WAGO TERMINAL BLOCK END PLATE
12	TB0069	1	WAGO TERMINAL BLOCK JUMPER
13	W0054	1	TRANSFORMER ASSY 240V
14	N0536	1	DECAL

Figure 9. *Door Assembly W/Pocket (SB3290)*

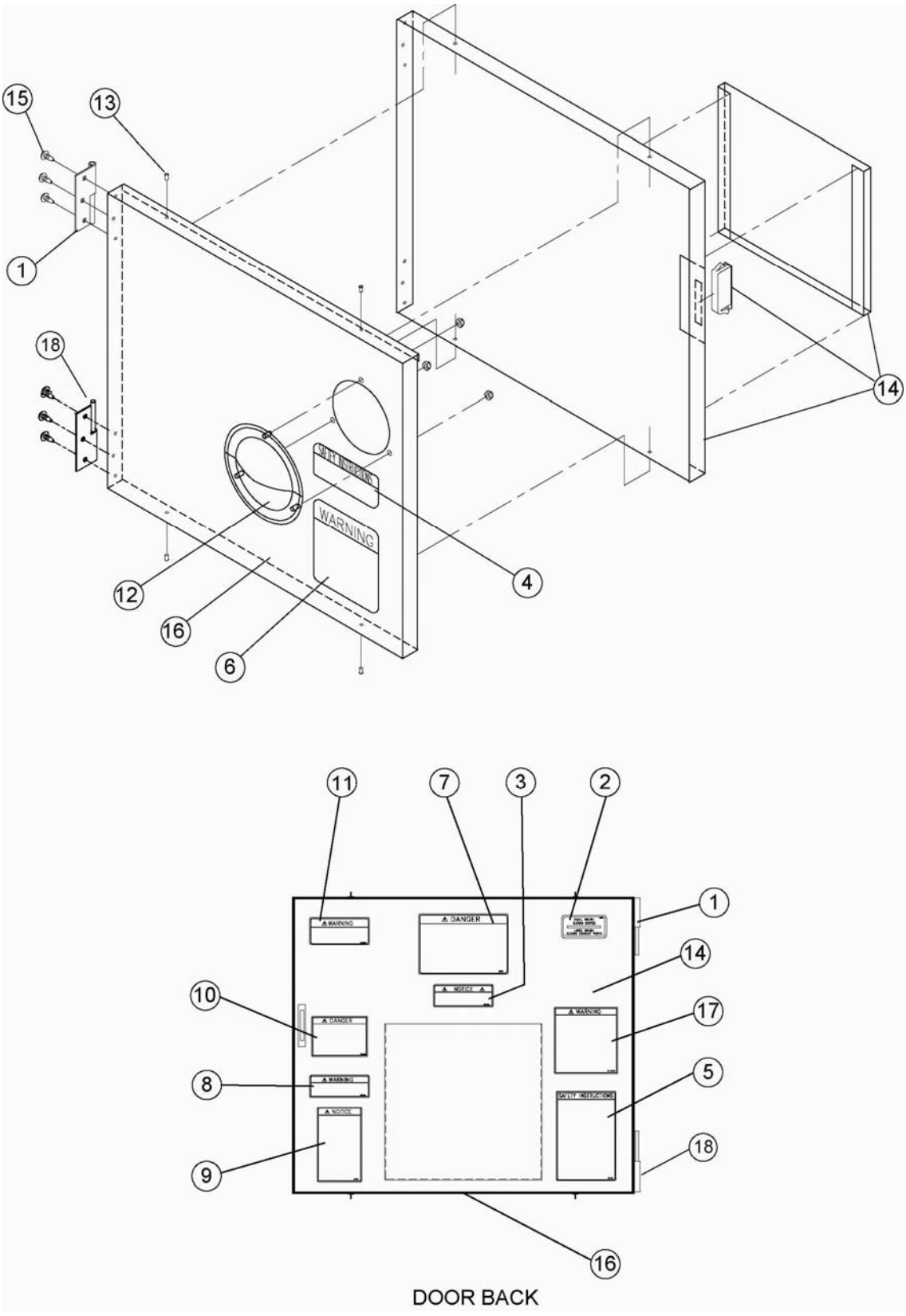


Table 9. *Door Assembly W/Pocket (SB3290) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	H0010	2	HINGE, DOOR, LH, PIN SIDE FRY.DOORS
2	N0059	1	DECAL, SMALL BRUSH/
3	N0165	1	DECAL, NOTICE LOST MANUAL
4	N0169	1	DECAL, MANUAL GAS SHUT OFF
5	N0527	1	DECAL, SAFETY INSTR FRYERS
6	N0175	1	DECAL, SLIPPING ADMONITIONS
7	N0176	1	DECAL, INSTR & SAFETY MANUAL
8	N0181	1	DECAL, USE ONLY ON NON-COMBUST
9	N0319	1	DECAL, RESTRAIN DEVICE FR/CAN
10	N0346	1	DECAL, LGF RESTRAINING WARNING
11	N0350	1	DECAL, GAS WARNING LGF
12	P0022	1	HANDLE, PULL SS P60-1010
13	RIV172	4	RIVET, 1/8 X 1/4 CS PLT POP
14	SB3289	1	LGF INSIDE DOOR WELDMENT
15	SCR008	6	SCREW, 10 X 1/2 PHIL TRUSS HD
16	WLPFA096	1	DOOR, LPF CORNERS WELDED
17	N0153	1	DECAL, FKM WARNING ACME SCREW
18	H0009	1	HINGE, DOOR, RH, PIN SIDE FRY.DOORS

Figure 10. *Oil Vat Assembly (AN32112800)*

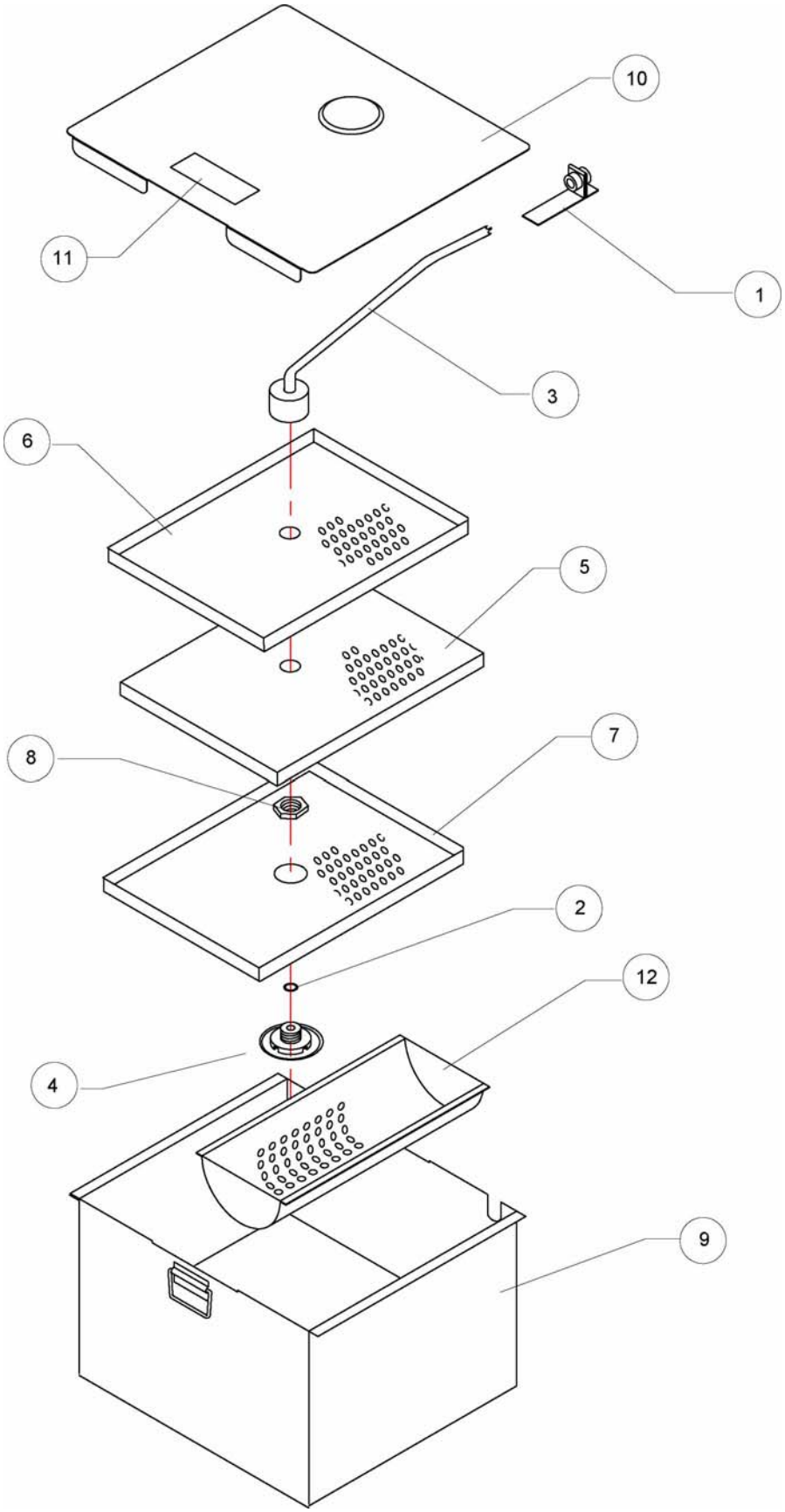


Table 10. *Oil Vat Assembly (AN32112800) Parts*

ITEM #	PART #	QTY	DESCRIPTION
	AN86208400	1	FILTER SCREEN ASSY, LGF
1	SB1991	1	QUIK DISCONNECT BRACKET WELDMENT
2	O0013	1	O-RING, FLUOROCARBON V680-70
3	WB86202700	1	FILTER TUBING/DISCONN ALF LGF LPF
4	SB7659	1	FILTER SCREEN FITTING SPOTWELD
5	FS0003	1	FILTER SCREEN, TOP
6	FS0002	1	FILTER SCREEN, INTERCEPTOR
7	FS0001	1	FILTER SCREEN, BOTTOM
8	FC0004	1	NUT SCREEN RETAINING FKM-F &
9	WB32112600	1	FILTER VAT WELD ALF LPF LGF
10	FB32112702	1	COVER, FILTER VAT LGF
11	N0395	1	DECAL, VAT COVER SAFETY WARN
12	SB2306	1	S/S CRUMB BASKET WELD, FKF

Figure 11. *Outlet Box Assembly (SB3487)*

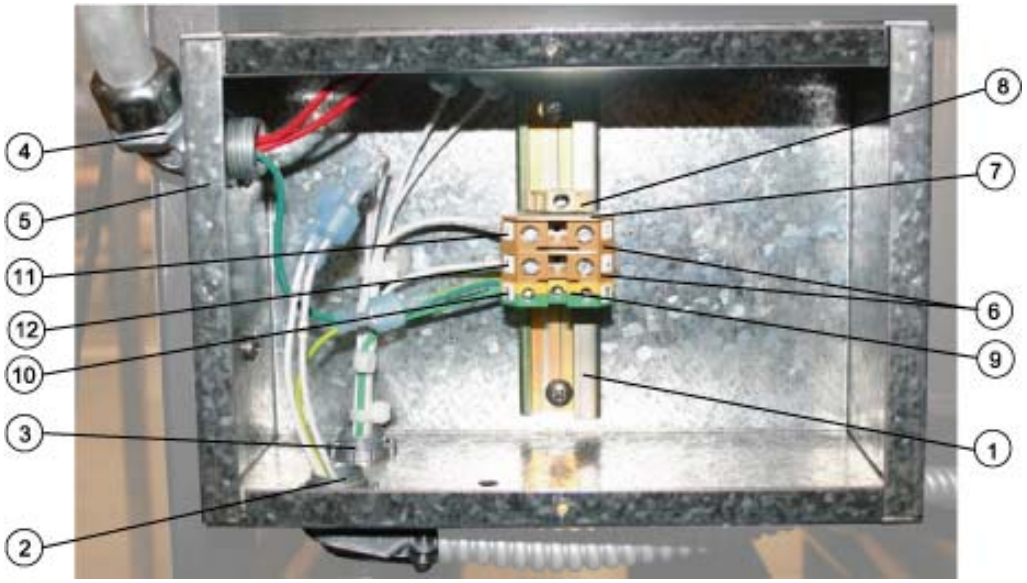


Table 11. *Outlet Box Assembly (SB3487) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	FA64264400	1	TERM BLOCK RAIL ENGLAND MM LGFF
2	FT0153	1	CONNECTOR, BOX 3/8 X 90
3	FT0206	1	CONNECTOR, 1/2" 1002DC SC50 WITH 5/8 SAE FLARE NUTS
4	FT0359	1	ELL, 1/2" 90° SHORT, NO SUBS! TWL-50L APPLETON OR T&B #4230
5	LGFFA050	1	JUNCTION BOX, ENGLAND LGFF48
6	TB0037	2	TERM BLOCK SAK10 60A/600V 011002 WEIDMULLER
7	TB0039	2	TERM BLOCK ENDS 011792
8	TB0040	2	TERM BLOCK STOPS 020616
9	TB0041	1	TERM BLOCK GROUND BLOCK
10	TB0044-G	2	TERM BLOCK TAGS PIC/GROUND
11	TB0044-L1	2	TERM BLOCK TAGS L1
12	TB0044-N	2	TERM BLOCK TAGS "N"

Figure 12. *Solenoid Valve Assembly*

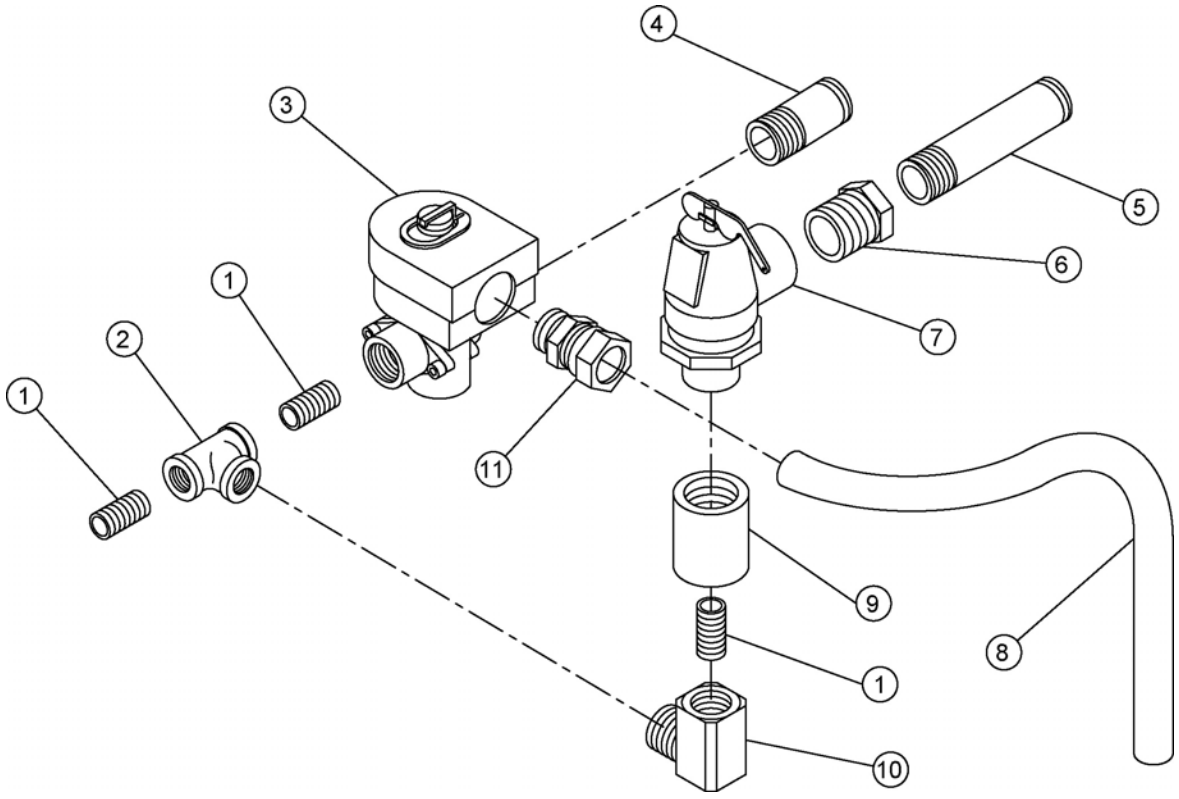


Table 12. *Solenoid Valve Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	FT0235	3	NIPPLE, 1/2 X C SS
2	FT0198	1	TEE, BRASS 1/2" CP
3	SV0004	1	VALVE, SOLENOID HV-214-761-2 120V
4	FT0413	1	NIPPLE, 1/2 X 1 3/4 SS
5	FT0414	1	NIPPLE, 1/2 X 3 3/4 SS
6	FT0067	1	BUSHING, C110JO 3/4 X 1/2 CP
7	PV0001	1	VALVE, POP SAFETY
8	LGFA228	1	CONDUIT 1/2" EMT 20.062"
9	FT0398	1	REDUCING COUPLING
10	FT0404	1	ELL, 1/2" STREET CHROME PLTD
11	FT0358	1	CONNECTOR COMPRESSION 1/2"

Figure 13. *Quick Disconnect Assembly (SB1997S)*

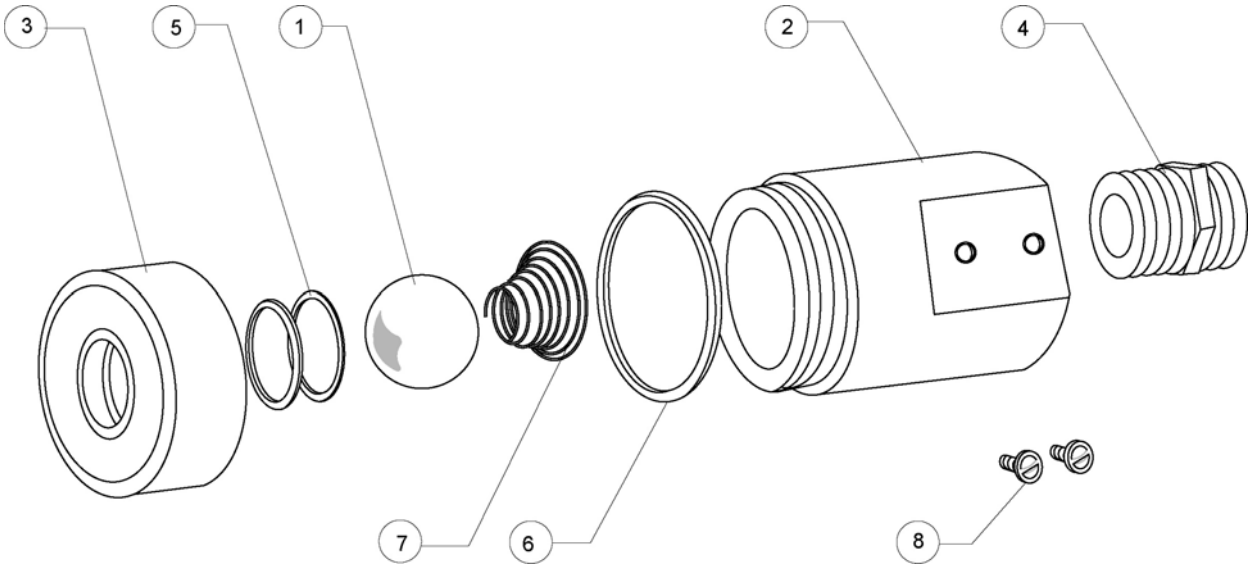


Table 13. *Quick Disconnect Assembly (SB1997S) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	B0996	1	BALL, 11/16" STEEL BEARING
2	FT0429	1	QUICK DISCONNECT, PUMP SIDE
3	FT0500	1	QUICK DISCONNECT, VAT SIDE
4	FT0536*****	1	COUPLING, 5/8 45¦ FLARE TO
5	O0013	2	O-RING, FLUOROCARBON V680-70
6	O0014	1	O-RING, PARKER #2-124 LARGE
7	S0138	1	SPRING, FOR QUICK DISCONNECT
8	SCR4531*****	2	SCREW, #10 24X3/8" WASHERED

***** - Not included with SB1997S

Figure 14. *Drain Valve & Plugs (SB1999S)*

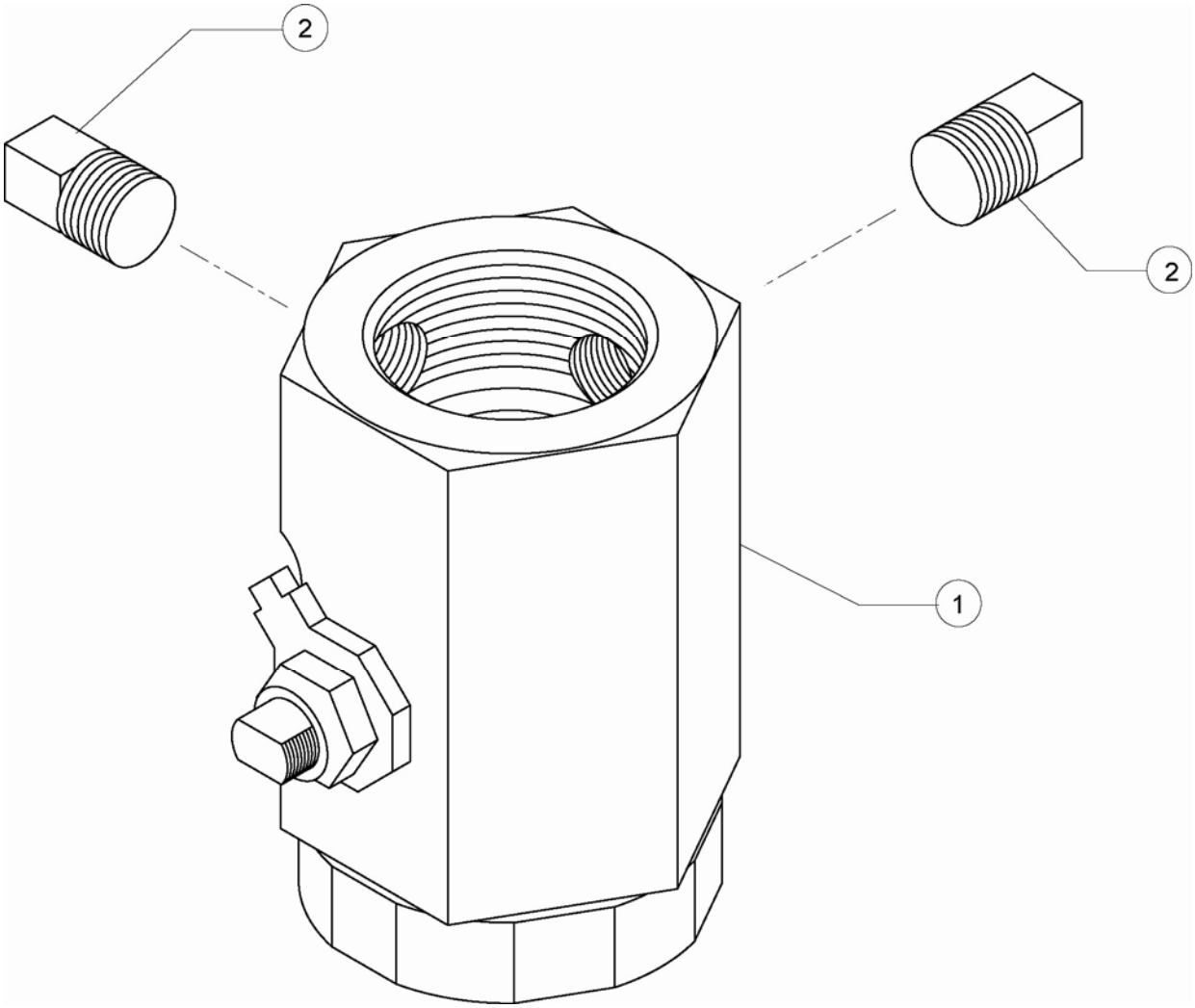


Table 14. *Drain Valve & Plugs (SB1999S) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	MB19101000	1	DRAIN VALVE REPLACEMENT
2	FT0243	2	PLUG, 3/8" SQ HEAD PIPE

Accessories

Description	Accessory #	Figure #	Item #
BASKET, LGF	B0108B	Figure 15	1
HANDLE, TEE STYLE LIFT	H0151	Figure 15	2
BRUSH, DRAIN (LONG WHITE)	B0075	Figure 15	3
BRUSH, LONG #5702	B0051	Figure 15	4
BRUSH, POT SCRUBBER, WHITE	B0049	Figure 15	5
BRUSH, SHORT #6175	B0052	Figure 15	6
RESTRAINT	FT0279	Figure 15	7
HOSE 72” GAS	H0048	Figure 15	8
INSULATED MITT 13"	G0052	Figure 15	9
FILTER HOSE, FEMALE SOCKET	SB2332	Figure 15	10

Figure 15. *Accessories*

1

2

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4

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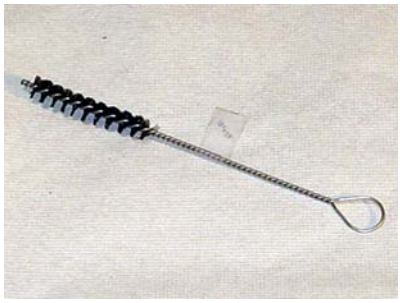
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Components

Description	Component #	Figure #	Item #
ARM ADJUSTABLE STOP /FKM	A0101	Figure 16	1
CASTER, 2470-DIK-075-R05/22	C0409	Figure 16	2
CASTER, 2477-DIK-075-R05/22	C0410	Figure 16	3
FILTER BAG CLIP FI0007	ST0015	Figure 16	4
FILTER, FKM-F 13.5 X 20.5	FI0007	Figure 16	5
THERMISTER PROBE, 6.85 X 1	T0047	Figure 16	6
THERMOSTAT, HI LIMIT 425 DEG	T0024	Figure 16	7
FUSE, 15A 300V SC15 TIME DELAY	F0097	Figure 16	8
FUSE HOLDER, 15A 300V HPF-EE	FH0001	Figure 16	9
FAN, 230V NMB 3115FS23WB30	FN0014	Figure 16	10

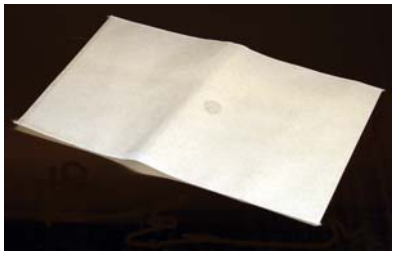
Figure 16. *Components*

1

2

3

4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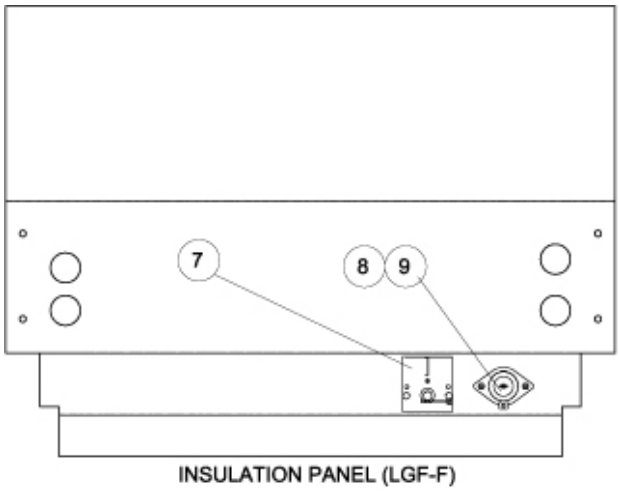
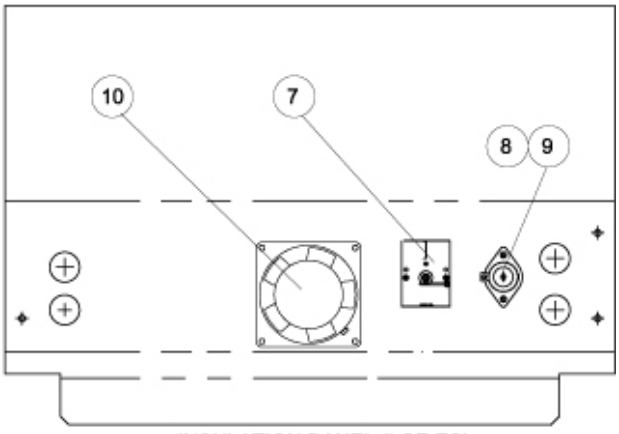
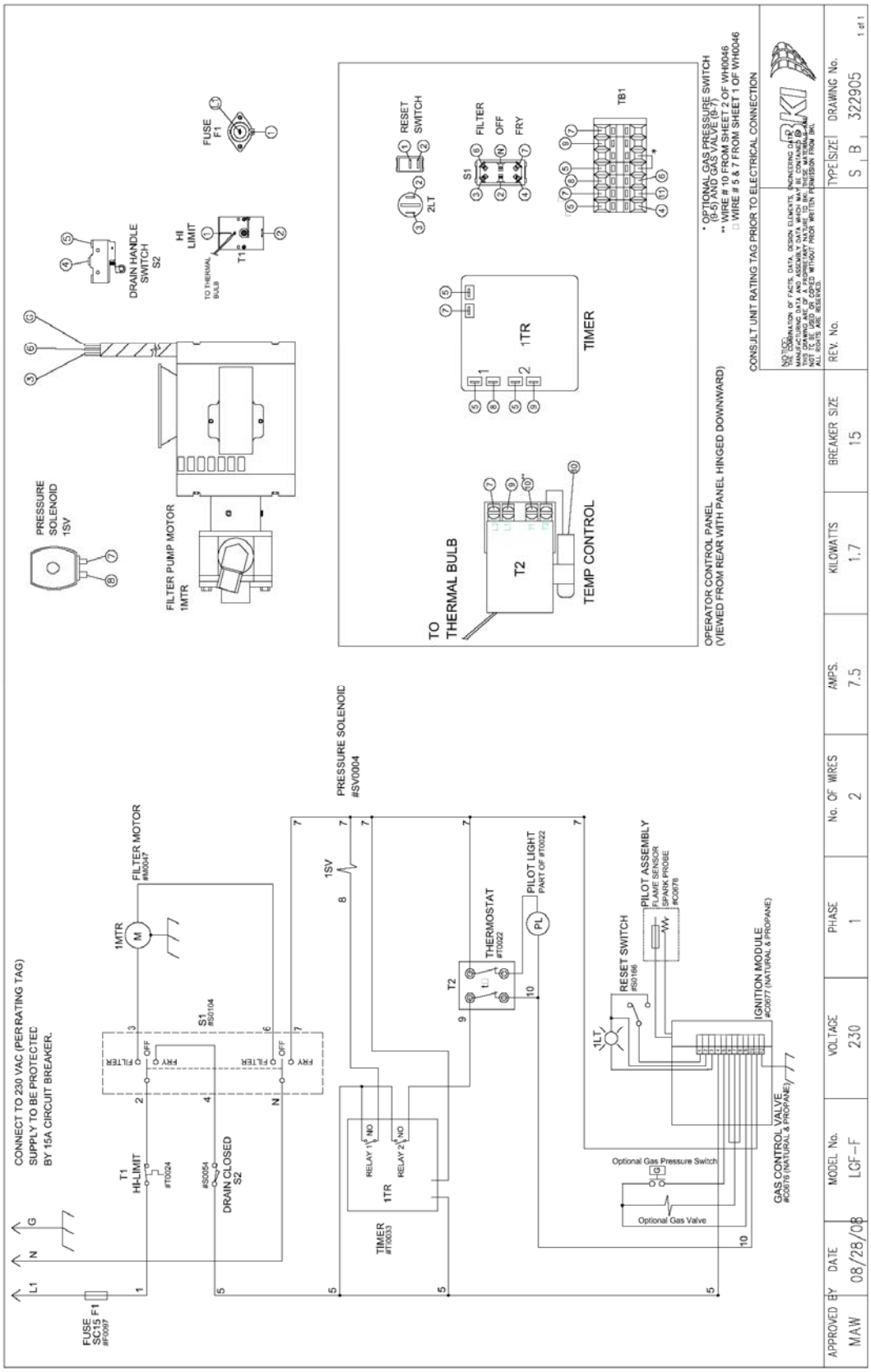


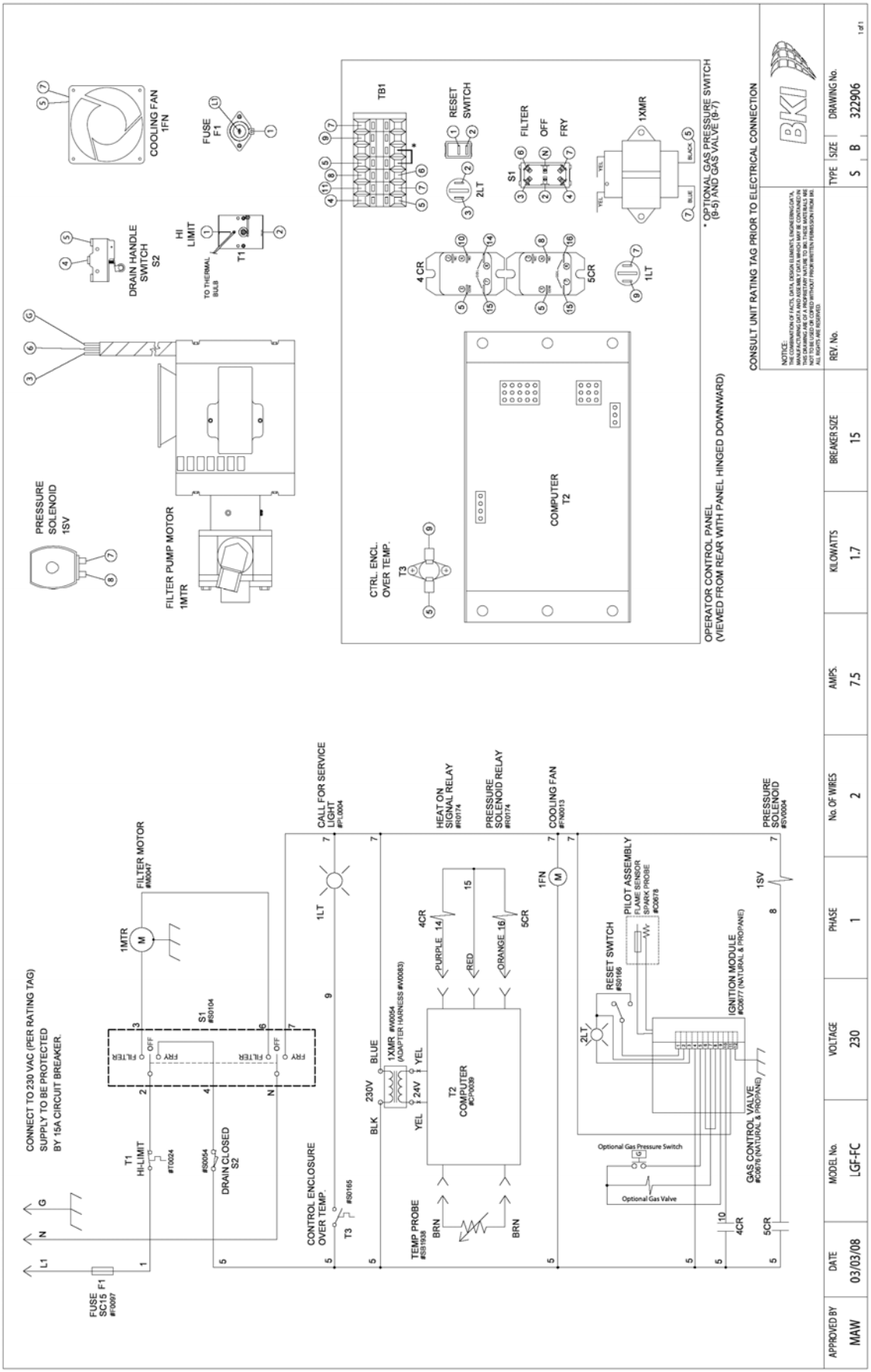
INSULATION PANEL (LGF-F)



INSULATION PANEL (LGF-FC)

Wiring Diagrams




CONNECT TO 230 VAC (PER RATING TAG)
SUPPLY TO BE PROTECTED
BY 15A CIRCUIT BREAKER.
FUSE SC15 F1 #F0097
L1
N
G
T1 HI-LIMIT #T0024
DRAIN CLOSED S2 #S0054
FILTER MOTOR #M0047
1MTR
S1 #S0104
FILTER
OFF
FRY
CONTROL ENCLOSURE OVER TEMP. T3 #S0165
CALL FOR SERVICE LIGHT #PL0004
1LT
TEMP PROBE #S0181938
BRN
BLK
230V
BLUE
1XMR #W0054 (ADAPTER HARNESS #W0083)
YEL
24V
T2 COMPUTER #CP0059
4CR
5CR
PURPLE 14
RED
ORANGE 16
15
HEAT ON SIGNAL RELAY #R0174
PRESSURE SOLENOID RELAY #R0174
COOLING FAN #FN0015
1FN
2LT
RESET SWITCH #S0166
PILOT ASSEMBLY FLAME SENSOR SPARK PROBE #OD678
IGNITION MODULE #OD677 (NATURAL & PROPANE)
Optional Gas Pressure Switch
Optional Gas Valve
GAS CONTROL VALVE #OD676 (NATURAL & PROPANE)
10
PRESSURE SOLENOID #SV0004
1SV
COOLING FAN 1FN
FUSE F1
HI LIMIT
TO THERMAL BULB
DRAIN HANDLE SWITCH S2
PRESSURE SOLENOID 1SV
FILTER PUMP MOTOR 1MTR
CTRL. ENCL. OVER TEMP. T3
TB1
RESET SWITCH
2LT
S1
FILTER
OFF
FRY
1XMR
4CR
5CR
1LT
COMPUTER T2
* OPTIONAL GAS PRESSURE SWITCH (9-5) AND GAS VALVE (9-7)
OPERATOR CONTROL PANEL
(VIEWED FROM REAR WITH PANEL HINGED DOWNWARD)
CONSULT UNIT RATING TAG PRIOR TO ELECTRICAL CONNECTION
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REV. No.
TYPE S
SIZE B
DRAWING No. 322906
1 of 1
APPROVED BY MAW
DATE 03/03/08
MODEL No. LGF-FC
VOLTAGE 230
PHASE 1
No. OF WIRES 2
AMPS. 7.5
KILOWATTS 1.7
BREAKER SIZE 15

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